



PIANA DELLE FATE

A wine with a great tradition, the supreme expression of Cirò DOC Reserve. It is produced with the utmost care and by selecting the grapes from the winery's vineyards.

APPELLATION

Cirò Rosso Classico Superiore Riserva DOC

ALCOHOL CONTENT

14% vol

SOIL

Medium texture

PAIRINGS

Red and white meat dishes, aged cheeses

GRAPES

Gaglioppo 100%

BEST SERVED AT

18-20 °C

TRAINING SYSTEM

90% Horizontal cordon espalier, 10% Gobelet

TIME OF HARVEST

Last decade of September - half October

PICKED

By hands in crates and then selection in the cellar

VINIFICATION

In stainless steel with maceration on the skins at controlled temperature for 15 days

AGEING

18 months in stainless steel, 6 months in barrique and then in bottle



75 cl