



gli Identitari

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## Cirò Rosso

Appellation / Cirò DOC Rosso Classico Superiore

Soil / Medium texture

Grapes / Gaglioppo 80% - magliocco 20%

Time of harvest / Last ten days of September – mid-October

Picked / By hands

Vinification / Fermentation in stainless steel with maceration on the skins at controlled temperature for 7/9 days

Ageing / In stainless steel

Alcoholic content / 13,5% Vol

Pairings / Red and white meat dishes, cheese with long aging

Best served / 18-20° C

Bottle size / 75 cl

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