



SCALA®

CIRÒ D.O.C. ROSSO CLASSICO SUPERIORE RISERVA

HARVEST: Early October. The grapes are selected and hand-picked on a around 40 years aged vineyard with a maximum production of 50 quintals per hectar.

GRAPE: Gaglioppo.

VINEYARD: Cirò (Crotone district).

Height: 100/150 mts a.s.l.

Exposure: south/south-east.

GROWING SYSTEM: "alberello"

YEAR OF IMPLANTATION: 1979

SOIL: argillaceous, sandy.

YIELD PER HECTARE: 50 quintals

ALCOHOL: 14% vol.

VINIFICATION: After removing the stalks, the fermentation continues at a temperature of 25°C.

Then the grapes are softly pressed by horizontal presses.

REFINEMENT: At the end of the alcoholic fermentation, the wine is racked and left in concrete tanks for 36-40 months and then in

barriques for 6 months. After bottling, the wine refines for a month before being put up for sale.

ORGANOLEPTIC CHARACTERISTICS: Not intense red colour, deep and persistent fragrance. Well-balanced and harmonic flavour with an evident typical note of a selection of Gaglioppo grapes.

WINE-PAIRING: More structured than Cirò Rosso Classico Superiore, the Cirò Riserva gives its best with game and all red meats, pork and spicy dishes.

