



SCALA®

## CIRÒ D.O.C. ROSATO



**GRAPE:** Gaglioppo

**VINEYARD:** Cirò (Crotone district).

**HEIGHT:** 100/150 mts a.s.l.

**EXPOSURE:** south/south-east.

Growing system: espalier.

**YEAR OF FIRST IMPLANTATION:** 1987, 1997.

**SOIL:** clay.

**YEALD PER HECTARE:** 80 quintals

**HARVEST:** first half of September.

The grapes are selected and hand-picked.

**VINIFICATION:** After removing the stalks and softly pressing the grapes, the fermentation continues in thermoconditioned containers at a temperature between 16° and 18° C in order to preserve all the native characteristics of this varietal.

**REFINEMENT:** At the end of the alcoholic fermentation, the wine is racked and left in stainless steel tanks for at least 3/4 months. After bottling, the wine refines for a month before being put up for sale.

**ALCOHOL:** 13% vol.

**ORGANOLEPTIC CHARACTERISTICS:** orange coloured with lilac reflections, elegant and bright with fresh fruit and red flowers notes.

