



SCALA®

CIRÒ D.O.C. ROSSO CLASSICO SUPERIORE



PERCENTAGE OF GRAPES: Gaglioppo

VINEYARD: Cirò (Crotone district).

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

Exposure: south/south-east.

Growing system: espalier.

YEAR OF IMPLANTATION: 1987, 1997.

SOIL: clay.

Yield per hectare: 60-70 quintals.

HARVEST: second half of September/early October.

The grapes are selected and hand-picked.

VINIFICATION: After removing the stalks, the maceration with the skin continues at a temperature of 22°C for about 15 days in stainless steel tank.

Then the grapes are softly pressed by horizontal presses.

REFINEMENT: At the end of the alcoholic fermentation, the wine is racked and left in cement tanks to refine at least 12-18 months. After bottling, the wine refines for six months before being put up for sale.

ALCOHOL: 13.5% vol.

ORGANOLEPTIC CHARACTERISTICS: not intense red colour, powerful and persistent fragrance. Well-balanced and harmonic flavour with an evident typical note of Gaglioppo.

