



CATALDO CALABRETTA  
VITICOLTORE

# CIRÒ

## ROSSO CLASSICO SUPERIORE Denominazione di Origine Controllata

Red wine made with Gaglioppo grapes from hilly clay-limestone soils bush trained with yields per hectare of 5 tons in the historic Cirò DOC production zone. The grapes were harvested by hand in crates in the third week of October. Maceration for two weeks, ageing in a cement cuve for 10 months.



- Grape variety:** Gaglioppo
- Training system:** bush training
- Average age of vines:** 15 years
- Soil:** clay and limestone
- Planting density:** 5.000 (vines/ ha)
- Yield per vine:** 1 kg (kg/ vine)
- Yield per hectare:** 50 (t/ha)
- Harvesting method:** by hand in crates
- Fermentation:** spontaneous with native yeasts, two weeks maceration
- Ageing:** cement for 10 months