



CATALDO CALABRETTA  
VITICOLTORE

# CIRÒ

ROSSO CLASSICO

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 first 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:** from 10 to 40 years
- Soil:** clay and limestone
- Planting density:** from 5.500 to 7.500 (vines/ ha)
- Yield per vine:** 0,5 kg (kg/ vine)
- Yield per hectare:** 50 (t/ha)
- Harvesting method:** by hand in crates
- Fermentation:** spontaneous with native yeasts
- Ageing:** cement for 10 months,  
bottle 7 months