



Cirò Rosso

Our Red Cirò Wine is produced from Gaglioppo grapes, cultivated as bush trained vines or low espalier in the Cirò d.o.c. area.

Having reached the right maturation, the grapes are hand-picked, brought to the Company, destemmed and macerated in fermentation vessels for 2 to 4 days. An intense ruby red wine is obtained, growing into a garnet-coloured wine with maturation.

This wine is put into trade after one or two years from the date of harvest and can maintain its characteristics for 3 to 4 years.

Our Red Wine is the ideal product for daily suppers and dinners or convivial moments with friends.

*Grapes: 100% Gaglioppo
Alcohol content: 13% Vol
Bottle: Conical 750 ml
Serving temperature: 18°C*

*Gastronomic suggestions:
goes well with red meats, game,
spicy cold cuts and aged cheeses.*

*It is advisable to uncork the bottle
just before serving.*

LINARDI



CASA VINICOLA
PRODUZIONE VINO CIRÒ D.O.C.