



Cirò Rosato

Our Rosé 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 12 to 18 hours. A lively deep pink wine is obtained, with intense and persistent aromas.

This wine is put into trade from 3 to 4 months after the harvest and maintains its characteristics even after 18 months.

Our Rosé Wine is the ideal product to accompany daily dinners and suppers or convivial moments with friends.

It is to be enjoyed cool, especially during the warmer months.

Grapes: 100% Gaglioppo

Alcohol content: 13% Vol

Bottle: Conical 750 ml

Serving temperature: 12°C

*Gastronomic suggestions:
goes well with white meats, appetizers,
fresh cheese and fat fish.*

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

LINARDI



CASA VINICOLA
PRODUZIONE VINO CIRO' D.O.C.