



## Cirò Bianco

*Our White Cirò Wine is produced from Greco Bianco 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 pressed, in order to immediately separate the must from the skin and avoid the extraction of coloured substances.*

*Thanks to this process, a pale yellow wine is obtained.*

*This wine is put into trade from 3 to 4 months after the harvest and can maintain its characteristics even after 12 to 14 months.*

*Our White Wine is the ideal product to accompany daily dinners and suppers or convivial moments among friends.*

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

*Grapes: 100% Greco Bianco*

*Alcohol content: 11.5% Vol*

*Bottle: Conical 750 ml*

*Serving temperature: 12°C*

*Gastronomic suggestions: goes well with light appetizers and all types of fish.*

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

LINARDI



CASA VINICOLA  
PRODUZIONE VINO CIRÒ D.O.C.