



Cirò Rosso Superiore

Our Rosso Superiore Cirò d.o.c. is produced from Gaglioppo grapes cultivated as bush trained vines in the Cirò d.o.c. area. The grapes are aged a few more days than normal in order to increase the amount of sugar content and other substances. When ready they are hand-picked, brought to the Company, destemmed and macerated in special wine makers for a period varying from 3 to 4 days, enough time to extract the right amount of polyphenols and tannins from the grape peels.

This process is needed in order to get a wine that can age for at least 5/6 years. An intense red wine is obtained, which will tend to brick colour during maturation.

This wine is put into trade at least 3 years after the harvest and can keep its characteristics for more than 6 years.

Our Rosso Superiore is the ideal product to accompany special dinners and suppers with well-structured, persistent food.

Grapes: 100% Gaglioppo
Alcohol content: 13.5% Vol
Bottle: Conical 750 ml
Serving temperature: 18°C

Gastronomic suggestions:
goes well with red meats, game,
spicy salami and aged cheese.

It is advisable to uncork the bottle
half an hour before serving.

LINARDI



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