



Galiò *Vino Bianco*

Our Galiò is a white wine, produced exclusively from black Gaglioppo grapes from a single vineyard cultivated as bush trained vines or low espalier in the Cirò d.o.c. area.

This particular product was created for the first time in 1992 by the oenologist Roberto Linardi through a peculiar vinification of black Gaglioppo grapes in white wine, the first and only one of this type carried out in Calabria.

In 1995, after 3 years experimentations, the first bottles of Galiò were put into trade, achieving as much success from the public as from industry professionals.

Since then, in vintages ideal for this type of vinification, approximately 3300 bottles are produced.

When ready, black grapes are hand-picked and brought to the Company, where soft pressing is immediately carried out.

Only a small part of the result of this process produces this exceptional intense yellow wine.

This wine is put on the market at least 2 years after the harvest and can keep its characteristics even after several years.

Our Galiò's bouquet is rich in maturing aromas, and the full and round body is particularly remarkable. It is the ideal product to accompany dinners and special suppers, and to taste a unique type of wine.

*Grapes: 100% Black Gaglioppo Grapes
Alcohol content: 13% Vol
Bottle: Heavy Conical 750 ml
Serving temperature: 12°C*

Gastronomic suggestions: goes well with white, even well seasoned meats, appetizers, fresh and medium-aged cheese, fatty fish, salami.

It is advisable to uncork the bottle just before serving.

LINARDI



CASA VINICOLA
PRODUZIONE VINO CIRÒ D.O.C.