

# Cirò Rosso Superiore Riserva

Our Rosso Superiore Riserva Cirò d.o.c. is produced exclusively from black Gaglioppo grapes from a single vineyard cultivated according to tradition as bush trained vines in the Cirò d.o.c. area.

During particularly qualitative years, when ready, the grapes are hand-picked, carefully selected and brought to the Company, where they are destemmed and undergo the vinification process.

An intense ruby coloured wine will be obtained, that will refine its organoleptic characteristics through several years of maturation in steel and bottle.

To obtain the qualification of Riserva, our Cirò Rosso Superiore must be placed on the market at least after 2 years from the harvest, but as a tradition our Company lets the wine age for no less than 4 years in steel and 6 months more in bottle, in order to introduce a particular and unique product, whose pleasant taste can be appreciated even after 10 years from the harvest.

This renowned wine has the real characteristics and original style of Cirò d.o.c. and can't be compared to any other Italian reserve. Its complex aroma reminds of wild rose, spices, leather and cinnamon.

It is full bodied, dry and persistent, with intense and nobles tannins that smooth out with time.

Our Rosso Superiore Riserva is the ideal wine to accompany dinners and special suppers.

Given its particular characteristics, it can also be defined a "meditation" wine, to be enjoyed on its own.

Grapes: 100% Gaglioppo

Alcohol content: 14% Vol

Bottle: Heavy Conical 750 ml

Serving temperature: 18°C

Gastronomic suggestions: goes well with game, red meats, seasoned and spicy cheese, seasoned and spicy cold cuts.

It is advisable to uncork the bottle half an hour before serving, without decanting.



LINARDI



CASA VINICOLA  
PRODUZIONE VINO CIRÒ D.O.C.