

Cirò Rosso Superiore Riserva Magnum

This renowned wine has the true characteristics and original style of long ageing Cirò d.o.c. It's produced only in particularly qualitative years from black Gaglioppo grapes of a single vineyard, cultivated according to tradition as bush trained vines in the hills of the Cirò d.o.c. area. Only part of the grapes, mature at the right point and suitable to produce a long ageing wine, is collected from the vineyard.

Roberto Linardi follows closely the maturation of this Riserva for a period of four to five years in steel; afterwards the wine is further aged in bottle for at least two years.

This Cirò Riserva has an exceptional ageing capability and keeps its optimal characteristics unchanged for over 10 years from harvest, also thanks to its hermetic closure in sealing wax.

Maturation aromas are part of its complex fragrance, enhanced by a right oxygenation carried out directly in the bottle.

This Riserva is full bodied, dry and persistent, with noble tannins that smooth out during its long ageing.

This wine is the ideal choice for a true connoisseur who seeks a unique, exceptional wine.

The bottle is a 1.5 litre Magnum with sealing in wax, in a single wooden package.

*Grapes: 100% Gaglioppo
Alcohol content: 14% Vol
Serving temperature: 18°C*

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

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



LINARDI



CASA VINICOLA
PRODUZIONE VINO CIRÒ D.O.C.