



Le Magare

This Red I.G.T. wine is obtained from low espalier vineyards cultivated throughout the Cirò d.o.c. territory.

The grapes are hand-picked, brought to the Company, destemmed and macerated in special wine makers for the necessary time to extract the right amount of polyphenols and tannins from the grape skin, in order to get a wine that can be put on the market a few months from harvest.

A standard intense red wine is produced.

Being put into trade soon after the harvest, this wine can keep its optimal characteristics for two years.

Le Magare is the ideal product to accompany simple dinners and suppers, to be matched with dishes of medium structure.

Alcohol content: 12% Vol

Bottle: Conical 750 ml

Serving temperature: 16-18°C

Gastronomic suggestions: goes well with appetizers, simple white and red meats, fresh cheese, cold cuts.

It is advisable to uncork the bottle just before serving.

LINARDI



CASA VINICOLA
PRODUZIONE VINO CIRÒ D.O.C.