Cirò Rosso Classico Riserva DOC





Tasting Notes
Scent intense, delicate, strong hints of dried fruit, tobacco and vanilla. Flavour is dry, full, pleasantly tannic

Floral	★☆☆☆☆	**Spicy**	★★★½☆
Fruity	★★★★½	**Balsamic**	★★★½☆

Recommended with
Ideal with roasts, game and grills
Service Temperature
18°C

Rating: Not Rated Yet
Ask a question about this product

ManufacturerTenuta Iuzzolini

Description

Origin
Calabria, east centre in the province of Crotone, in Cirò Marina “Timpa Bianca” resort

Grapes
100% Gaglioppo

Alcohol
13,5 % vol

Vinification
Traditional fermentation with 15 days steeping, drawing off and soft pressing. It is elevated in Calabria chestnut barriques for 12-14 months. At the end several months in bottles

Fining
Half shape = 6 months Full shape = 1 year

steel wood bottle