



CANTINE LAVORATA
Italia



Cirò Rosso Classico Superiore

Classification

Controlled Denomination of Origin

Grape variety

100% Gaglioppo

Vineyards

North east coast of Calabria, locality Cirò Marina

Soil

Calcareous clay soil

Harvest

End- September to mid-October . Strictly hand harvested

Vinification

Red vinification with controlled temperature fermentation

Refinement

Following fermentation in stainless steel containers, aged for about one year in chestnut barrels, then it rests again in stainless steel containers.

Analytical data at bottling

Following microfiltration, bottled with isobaric filling.

Alcohol content

14%

Total acidity

5 g/l

Tasting and sensory analysis

Visual analysis: intense ruby red color with delicate garnet reflections, a little transparent, limpid and consistent.

Olfactory analysis: intense and seductive, with ample bouquet. There fruity and vegetal notes like f red fruits in alcohol, plum jem, sour cherries, dried figs, unpeeled almond, beet, and also dried flowers, scents of undergrowth, like topsoil, moss and hint of mushrooms. There are mineral notes, dark chocolate and scent of licorice.

Taste-olfactory analysis: dry, warm and quite soft; good freshness and moderate sapidity. The tannin is rich but velvet. Full and balanced body.

Palate: intense and persistant, fine, harmonious, exemplary.

Serving temperature: 15 °C