

CIRÒ ROSSO CLASSICO SUPERIORE - ORGANIC

Calabria, Italy

Tenuta del Conte

www.tenutadelconte.it

Method & Production

Hand-harvested Gaglioppo grapes. Spontaneous fermentation in stainless steel using indigenous yeasts, with 5 days of maceration on the skins. Aging in stainless steel for 24 months. The wine is bottled without clarification or filtration.

Tasting Notes

The wine has a garnet color that is the typical color of Gaglioppo. The nose shows dark fruit aromas, dried herbs and dried flowers, and intense earthy notes. The tertiary aromas of mushrooms and leather are also evident and well interwoven with the dark fruit notes. On the palate the dark fruit flavours follow through; blueberries, black cherries, and blackcurrants. Smooth and silky in texture. The wine is juicy, and it shows elegance and good integration of all the elements. This wine is the quintessential example of a true Gaglioppo grape!

Food Matching

Pasta dishes with meat and tomato-based sauces, even lightly spicy dishes, stewed or grilled pork, and medium-aged pecorino.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TC0219	Cirò Rosso Classico Superiore - Organic	Gaglioppo	2019	14.0%	Cork	12x0.75lt	Yes	No	Yes	No