



CIRÒ ROSATO - ORGANIC

Calabria, Italy

Tenuta del Conte



www.tenutadelconte.it

Method & Production

Manual harvest of the Gaglioppo grapes. Spontaneous fermentation in stainless steel using indigenous yeasts. Vinified as a white wine, with no maceration, the colour comes directly from the juice not the skins. 12 months ageing in stainless steel before bottling.

Tasting Notes

Orange-pink color. Beautiful aromas of orange blossom, marmalade, apricot and cranberry. Follow through on the palate which is super fresh with lovely acidity and this intriguing rusticity. The finish is tannic and persistent with a long finish.

Food Matching

Seafood soups, sausages, young cheeses, and traditional dishes from the area of Cirò such as octopus and peppers.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Rosé Wine										
TC0522	Cirò Rosato - Organic	Gaglioppo	2022	12.5%	Cork	6x0.75lt	Yes	No	Yes	No