



Red wine produced only in the best years from Gaglioppo grapes, located in the historic production area of the "Ciro' Classico" and grown on the best bush trained hilly parcels on clay-limestone soil, The grapes were harvested by hand in crates in the first ten days of October. Two-week maceration on the skins. Subsequent aging of 12 months in Slavonian oak barrels followed by 12 months in concrete tank and 12 months in bottle before release.



Grape variety: Gaglioppo

Training method: Bush trained

Age of the vineyard: 25 years

Soil: chalky clay

Planting density: 5500 vines per ha

Production per vine: 1kg

Production per hectare: 30hl

Harvest method: manual in crates

Fermentation: spontaneous, maceration on the skins for two weeks

Aging: 12 months in wood, 12 months in concrete tank, 12 months in bottle

