



# CIRÒ

Denominazione di Origine Controllata  
ROSSO CLASSICO SUPERIORE

Integralmente prodotto da:  
**L'ARCIGLIONE di Cataldo Calabretta**  
88811 Cirò Marina - Kr - Italia

PRODUCT OF ITALY

75cl e 13,5% Vol larciglione.it

contiene solfiti - contains sulphites - enthält sulfite L. 124

Red wine obtained from Gaglioppo grapes, located in the historic production area of "Ciro' Classico" and grown on hilly bush-trained vineyards with clay limestone soils.

The grapes were harvested by hand in crates in the last ten days of September. Four-day maceration on the skins with subsequent aging in concrete tank.



Grape variety: Gaglioppo  
Training method: Bush trained  
Age of the vineyard: 20 years  
Soil: chalky clay

Planting density: 5500 vines per ha Production per vine: 1kg  
Production per hectare: 30hl/ha  
Harvest method: manual in crates  
Fermentation: spontaneous,  
maceration on the skins for 4 days  
Aging: 18 months in concrete tanks



L'ARCIGLIONE  
di CATALDO CALABRETTA



[larciglione.it](http://larciglione.it)