



# CIRÒ

Denominazione di Origine Controllata  
BIANCO

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

PRODUCT OF ITALY

75cl e 11,5% Vol larciglione.it

contiene solfiti - contains sulphites - enthält sulfite L. 124

White wine obtained from Greco Bianco (80%) and Malvasia (20%) grapes, which are grown on flat vineyards in the municipality of Melissa. Espalier trained, on clay-limestone soil, with a yield of approximately 40hl per hectare. The grapes were hand harvested in crates in the second ten days of September. The wine is made from the free-run must of the destemmed Greco Bianco grapes, while the Malvasia follows a 4-day maceration on the skins. At the end of fermentation, both are blended and subsequent six-month aging on fine lees in stainless steel.



Grape variety: Greco Bianco di Ciro' (80%), Malvasia (20%)

Training method: espalier

Age of the vineyard: 5 years

Soil: chalky clay

Planting density: 5000 vines/ha

Production per vine: 1.5kg (kg plant)

Production per hectare: c.40hl

Harvest method: manual in crates

Fermentation: spontaneous

Aging: On lees in steel tank for 6 months,  
bâttonage as appropriate



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