



Cirò DOC Bianco

Region

- Origin: Cirò Marina, Calabria, Italy
- Appellation: Cirò DOC (Denominazione di Origine Controllata)

Grape Varieties

- Predominantly Greco Bianco
- Up to 20% Trebbiano Moscato or Malvasia Bianca

Vineyard and Terroir

- Vineyards located near the Ionian Sea, benefiting from maritime influence
- Soil characterized by a mix of clay and limestone, promoting good drainage
- Warm Mediterranean climate with cooling sea breezes

Tasting Notes

- Color: pale straw yellow
- Aroma: delicate aromas of white flowers, citrus blossoms and hints of tropical fruits
- Palate: crisp and refreshing with flavors of green apple, lemon zest and a touch of minerality supported by vibrant acidity
- Finish: clean and lingering, showcasing the wine's lively and invigorating nature

Food Pairing

- Fresh seafood dishes, such as grilled prawns or seafood pasta
- Light appetizers like bruschetta with tomatoes and basil
- Soft and creamy cheeses like mozzarella or goat cheese
- Mediterranean salads with fresh herbs and citrus-based dressing