



# Cirò DOC

## Rosso Classico

### *Region*

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

### *Grape Varieties*

- 95% Gaglioppo
- Up to 5% Greco Nero, Nerello Cappuccio or Magliocco Canino

### *Vineyard and Terroir*

- Vineyards situated on rolling hillsides overlooking the Ionian Sea
- Sandy and limestone-rich soils with excellent drainage
- Mediterranean climate with warm summers and mild winters

### *Tasting Notes*

- Color: deep ruby red with purple highlights
- Aroma: intense aromas of ripe red berries and plums with hints of spices and Mediterranean herbs
- Palate: full-bodied and well structured, showcasing rich flavors of dark fruits, licorice and tobacco supported by balanced acidity and fine-grained tannins
- Finish: long and persistent with a harmonious interplay of fruit and earthy notes

### *Food Pairing*

- Grilled meats, especially lamb and sausages
- Aged cheeses, such as Pecorino and Parmigiano Reggiano
- Pasta dishes with hearty tomato-based sauces