



V A R C H I

CIRO' BIANCO DOP

GRAPE

100% Greco Bianco

VINIFICATION

Varchi Cirò is vinified by minimizing human intervention in order to enhance the characteristics of the territory. In fact, selected yeasts are not used, only the temperature (16-17 C °) is controlled in order to express the floral and fruity component.

TASTING NOTES

The Greco bianco belongs to the "Greeks" family, that is, the oldest and most widespread grape varieties in Europe. Throughout Calabria we have millenary news on the spread of this vine. But it is precisely in Cirò (from where the current name takes its name) that the Greek finds its natural habitat. Sea breezes and thermal excursions due to the proximity of the sea in fact give our wine unique salinity and aroma that only these places can impart. Furthermore, the clayey nature of the soils gives it tenacity and structure, thus also giving the possibility of medium-long aging (2/3 years).

FOOD PAIRING

It goes very well with all fish dishes, but also with grilled vegetables and fresh cheeses. It is a wine that benefits from oxygenation, so we recommend opening the bottle a little before tasting.

SERVICE TEMPERATURE

The recommended serving temperature is between 12 and 14 C°.