



# VARCHI

**CIRO'**  
ROSATO DOP

## **GRAPE**

100% Gaglioppo

## **VINIFICATION**

Having a production of 80/90 quintals per hectare, we are able to balance the polyphenolic component well.

The hand of man affects very little, no yeasts are used but only temperature control and white vinification (contact with the skin only 2 hours).

## **TASTING NOTES**

100% Gaglioppo Rose! Wild fermented with 2 hour skin contact followed by white wine vinification technique. For our Rosato we have chosen a Gaglioppo near the sea (50 m.s.l.m) in order to have sandy soils that can give freshness and acidity.

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## **FOOD PAIRING**

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## **SERVICE TEMPERATURE**

The recommended serving temperature is between 6 and 12 C°.