



# V A R C H I

**CIRO'**  
ROSSO DOP

## **GRAPE**

100% Gaglioppo

## **VINIFICATION**

For our Rosso we have chosen a hill Gaglioppo (350 m.s.l.m) in order to have clayey soils that can give structure and elegance.

Furthermore, having productions per hectare of 40/50 quintals, we are able to balance the polyphenolic component well.

We do not use selected yeasts but we have increased the fermentation temperature to 24-25 C ° in order to extract tannin and color that allow our wine to age medium to long. (even 10-15 years).

## **TASTING NOTES**

Gaglioppo together with Magliocco is the most common black grape variety in Calabria.

Varchi Cirò is a red of great structure and elegance at the same time.

## **FOOD PAIRING**

It goes very well with game, mushrooms and stuffed pasta.

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 15 and 18 C°.