



Librandi

WINE FACT SHEET

Cirò Rosso Classico DOC 2005



Wine Description

Made from 100% Gaglioppo, the most important native variety from the Cirò Marina area. Cirò Rosso is fermented and aged for one year in temperature-controlled, stainless steel tanks.

Tasting Notes

Cirò Rosso offers a delightful bouquet of spice, dried fruit, wild berries and plums. Excellent texture and firm, ripe tannins are hallmark attributes of this wine. Incredibly rich and easy going, Cirò Rosso is the wine of choice for spicy meat dishes, roasted kid or lamb and roasted meat with peppers.

Vineyard Characteristics

Production area/name of vineyard:	The Difesa Piana, Donno Ciccio and Feudo vineyards
Size of vineyard (acres):	250
Soil composition:	clay & limestone
Training method:	Alberello
Elevation (feet):	0-400
Vines/acre:	2,000
Exposure:	Varied
Year vineyard planted:	1977
Agronomist/Vineyard manager:	Davide de Santis and Andrea Paoletti

Winemaking & Aging

Varietal composition:	100% Gaglioppo
Harvest time:	September-October
Winemaking consultant:	Donato Lanati
First vintage of this wine:	1954
Number bottles produced of this wine:	800,000

Fermentation

Fermentation container:	stainless steel tanks
Fermentation temperature (°F):	81
Length of maceration (days):	5

Aging

Aging container:	Stainless steel tanks
Length of aging before bottling:	1 year
Length of bottle aging:	2-3 months

Analytical data

Alcohol:	13.0%
pH level:	3.5
Residual sugar (grams/liter):	1
Acidity (grams/liter):	6.0
Dry extract (grams/liter):	26.5

Producer Profile

Owned by: Antonio & Nicodemo Librandi

Winemaker: Donato Lanati

Total acreage under vine: 620

Estate founded: 1952

Winery production total: 2,500,000

Region: Calabria

Country: Italy



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