

Il Rosso

ROSSO

IGP CALABRIA



Grapes	70% Gaglioppo - 30% Calabrese
Production Area	Cirò (KR)
Surface of the vineyard	49,5 Acres
Altitude of the vineyard	100 meters above sea level
Training system	Spured cord
Plant density	2.025 Stains for acre
Production for acre	28,5 Quintals for acre
Yield of grapes in wine	60%
Harvest period	October
Vinification system	Cold macerations on the skins for twelve days
Alcoholic fermentation	In stainless steel
Malolactic Fermentation	Completely carried out in barriques
Refining	Five months in barriques
Alcohol content	13 - 14 % Vol.
Total acidity	5 - 6 grams/liter
pH	3,5 - 3,6
Dry extract	33 - 37 grams/liters
Residual sugar	3 - 6 grams/liter
Organoleptic description	<i>Color:</i> Lively and intense red with ruby reflections <i>Smell:</i> Red fruit, vanilla, cocoa and licorice <i>Taste:</i> Balanced with soft tannins
Recommended combinations	Give the best it self with fatty roasted and/or grilled meats
Packing	Bottle: Dark glass "Bordolese" type Seal: Heat shrink capsule
Formats	750 ml



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il senso della Calabria