Smaf Ltd

451/A, South Circular Road Rialto, Dublin 8, D08KVA0



Cirò "Rosso Superiore" Red Wine



www.smaf-ltd.com

Cirò d.o.c. Wine Rosso Superiore, obtained from vineyards of the "Gaglioppo" variety cultivated with little tree, present throughout the Cirò d.o.c. territory. The grapes are aged e few more days than normal so as to make a greater amount of sugar and substances be accumulated, they are handpicked, brought to the company, de-stemmed and macerated in special wine-makers for a period varying from 3 to 4 days, time necessary to extract the right amount of polyphenols and tannins from grape peels in order to get a wine that can be destined to an aging of a least 5-6 years. An intense deep red wine is obtained, which will trend to brick color during maturation; the alcohol content can range from 13,5% to 14% Vol, the total acidity from 5 to 6 g/lt and the average dry extract is of about 35 g/lt. It is the ideal product to accompany special dinners and suppers to be matched with good and persistent food.

It is offered in a 750 ml conical bottle and in packs of 6 bottles.

Grapes: 100% Gaglioppo Alcohol content: 13,5% Vol Serving temperature: 18°C

Gastronomic suggestions:

It goes well whit red meet, game, spicy salami and aged cheeses. It is advisable to uncork the bottle half an hour before serving it.