

Smaf Ltd

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Organic Ciro' "Greco" White Wine



www.smaf-ltd.com

Quick Details

- Ciro':Classic wine Calabrian:Italy selection:white wine Processing Time:14 dd Port:Any port of Italy Supply Ability: 20 Pallets Per Month Brand Name:SMAF Ciro' Italia

A SPECIAL WINE

It is a White D.O.P. called "Greco".

Basic grape variety: 100% Greek white

Alcohol content: 12.5% Vol.

Characteristics of the vine: white grapes. Name of white grapes usually noble of Greek origin cultivated today in southern Italy.

Characteristics: bright straw yellow, pleasantly dry, fresh, delicate, lively and characteristic, vinous and pleasant smell

Advice: it goes best with white meat and all fish dishes.

Serving temperature: 8/10 ° C

THE GENERAL FAMILY OF WINE: CIRO'

The wine called Ciro' is generally red, "Rosso" and must be made with at least 95% of the wine coming from Gaglioppo grapes. The remaining 5% can be Trebbiano Toscano or Greco Bianco grapes. There are five additional designations for Cirò Rosso; Classico, Superiore, Classico Superiore, Riserva, and Classico Riserva. The first three are geographical restrictions while to carry Riserva title on the label the wines must be aged for 24 months before release.

It may be surprising to learn that a deep red wine from the south of Italy can be made with a portion of white grapes, but this is not as unusual as it might seem; the robust reds of the northern Rhone valley (Cote Rotie, for example) are often made more supple and alluring with the addition of Viognier, sometimes as much as 20%.

The Cirò Rosso Riserva wines represent the finest that Cirò, and indeed Calabria, can produce. These are matured for at least two years before commercial release, of which six months must have been spent in oak barrels. Those bearing the term classico are from grapes grown at the very heart of the catchment area, and are theoretically superior.

The wines are universally tannic and full-bodied with good structure and a high alcohol content of up to 14%. They are generally intended for consumption within five years after vintage, but it can take up to ten years to soften out the tannic structure in the more robust examples.

About the general tasting notes, these wines are substantial, containing aromas of red fruits and spice complement undertones of cranberries, wild berries, and plums. On the palate, ripe tannins and substantial body make for an incredibly rich, yet easygoing red wine.

About Food Pairing, the wine can pair with sausage, spicy curry sauces, hot soppressata, and tandoori chicken.

THE QUALITY

Calabria developed a vibrant wine industry with only the red wines of CIRÒ, while many of its wonderful wines have a regional and national distribution. Such Cirò wine taste garnered much international attention, and today Calabrian wines are mostly produced to high alcohol levels and sold to co-operatives who transfer the wines to the northern Italian wine regions, to use them as blending component.

The mark of Cirò classico appears on red wines, therefore Red Cirò is typically very tannic and full bodied with strong fruit presences and subject to 3-4 years vintage. such wine is a blend of grapes. In fact, Cirò contains at least 95% of the Gaglioppo grape and up to 5% of the white Greco bianco and Trebbiano grapes permitted. Cirò Rosés and Cirò white wines contain from at least 90% Greco bianco up to 10% Trebbiano.

HISTORY

Pliny the Elder writings are one of the first historical traces of wine production in the region of Calabria, he testified that during the 1st century AD Calabrian wine was just in Roman listings of quality Italian wines.

Even if slowly, Calabria developed a vibrant wine industry with only the red wines of CIRÒ, while many of its wonderful wines have a regional and national distribution.

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With regard to the general Calabrian production, at this moment, over 90% of the region's wine production is red wine, with a large portion made from the Gaglioppo grape. Calabria has 12 "Denominazione di origine controllata" (DOC) regions but only 4% of the yearly production is classified as DOC wine.

Given that the winters are mild in all the region, with average temperatures around 10°C, rarely dropping below 5°C, the climate near the coast is very hot and dry throughout most of the year, then the majority of the region's wine production takes place in the central areas of the eastern and western coastlines.

The starring of wine production in Calabria is, as said, certainly CIRÒ. Its DOC region is located in the eastern foothills of the La Sila region and extends to the Ionian coast. The mark of Cirò classico appears on red wines, therefore Red Cirò is typically very tannic and full bodied with strong fruit presences and subject to 3-4 years vintage. It is mainly produced in the municipalities of Cirò and Cirò Marina (in the province of Crotona), where the soil is predominantly calcareous marl with some clay and sand deposits. Anyway, such wine is a blend of grapes. In fact, Cirò contains at least 95% of the Gaglioppo grape and up to 5% of the white Greco bianco and Trebbiano grapes permitted. Cirò Rosés and Cirò white wines contain from at least 90% Greco bianco up to 10% Trebbiano.

In the other Provinces of Calabria, you can find 11 DOC regions. We can list the following, according to our experience:

The wine of Isola di Capo Rizzuto is the DOC of SANT'ANNA, produced in a limited area located south of commune of Melissa. This wine is dry red and rosé, coming from a blend of Gaglioppo, Nocera, Nerello Mascalese, and up to 35% of added Malvasia and Greco bianco.

Jumping to the North of Calabria, the POLLINO DOC is produced in the nearby mountain of higher chain of mountains of Pollino, that forms part of the Apennines. Near the border with Basilicata, that zone produces pale, cherry red wines, subject to 2-3 years of vintage. The wines blend is made primarily with Gaglioppo and Greco nero, with up to 20% of white grape varieties of various provenience.

SAN VITO DI LUZZI is the DOC of San Vito, a short municipality where red and rosé wines are produced with Gaglioppo, Malvasia nera, Greco nero and Sangiovese, and up to 40% of other local white wine varieties.

The SAVUTO DOC comes from the south of the Donnici region, in mountainous terrain that stretches to the coast. The blend of grapes is composed by Gaglioppo, Greco nero, Nerello Cappuccio, Magliocco, Sangiovese and up to 25% of the white wine grapes Malvasia bianca and Pecorello.

The SCAVIGNA DOC comes from the south of Savuto area, in the western coast of Calabria, where are produced dry red and rosé wines. The mixture of grapes results from at least 60% Gaglioppo and Nerello Cappuccio, plus other local red wine varieties, while the white wines come from Trebbiano, Chardonnay, Greco bianco and Malvasia bianca.

A well known trademark is VERBICARO. This DOC is located inside Verbicaro region, in the Pollino foothills, west of Pollino DOC region, until Tyrrhenian coast. The typical blend is made from Gaglioppo and Greco nero with a minimal percentage of white wine grapes Greco bianco, Malvasia bianca and Vernaccia Bianca.

The very famous DOC of GRECO DI BIANCO is a white wine that have alcohol contents of at least 17%. This authentic wine-liquor comes from grapes partially dried prior to pressing and fermentation. The unique visual appearance of Greco di Bianco is a deep amber color, mixed to citrus aromas and herbs scents.

A growing wine is BIVONGI. This DOC of Bivongi land is new and produces red and rosé wines, blended from Gaglioppo, Greco nero, Nocera and Castiglione, while few are the white dry wines made of Greco bianco, Guardavalle, Mantonico bianco, Malvasia bianca and Ansonica.

The production of DONNICI DOC is a red wine, composed of Gaglioppo, Greco nero and Mantonico nero. Its region is the province in the south of Cosenza, nearby La Sila plateau.

The region of LAMEZIA wine produces red and rosé DOC wines. The blend comes from Gaglioppo, Nerello Mascalese, Nerello Cappuccio, Greco nero, Magliocco and Marsigliana, while the white wines result from Greco bianco, Malvasia bianca and Trebbiano. The zone of these wines is on the very warm plains of the Gulf of Sant'Eufemia, in front of the Tyrrhenian Sea.

A special rival of Cirò is the MELISSA DOC. Its zone is located south of Cirò and it is a wine of similar style, though not with the same fame. The mixture of grapes of this region mainly comes from the Gaglioppo and Greco nero (Black grape), with some scent of the white wine grapes Greco bianco, Malvasia bianca and Trebbiano.

OUR ROLE

SMAF LTD is an intermediary and has vision and mission as a Society for Authentic Mediterranean Food (S.M.A.F.). Therefore, SMAF LTD deals with all the wines labelled in Calabrian DOCs, first of all the classic CIRO' DOC and the nearby area of MELISSA DOC, but we have strong business relationships with all main producers of SAVUTO, VERBICARO, GRECO DI BIANCO, DONNICI and POLLINO.