

Smaf Ltd

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“Galiò” White Wine



www.smaf-ltd.com

White wine, obtained exclusively with “Gaglioppo” black grapes from a single vineyard cultivated to little tree or low espalier.

This very special wine was created for the first time in 1992 by the oenologist Roberto Linardi, the fruit of a particular white vilification with Gaglioppo black grape, the first and only vivification of this type carried out in Calabria.

After 3 years experimentation, in 1995, the first bottles of Gliò, which collected a large success from the public and sector experts.

Since then, only in ideal vintages which lend themselves to this type of vilification, 3300 bottles of the exceptional product are approximately produced.

Having reached right ripeness, black grapes, are hand-picked, selected and brought to the company, where soft pressing is immediately carried out, from which only a small part of this exceptional yellow wine more or less heavy and intense, is obtained; alcohol content may vary from 12,5 Vol to 13,5% Vol total acidity from 5 to 6 g/lit and the average dry extract is about 30 g/lit

It is wine that is put on the market at least 2 years after harvest and it can keep its characteristic even after several years. Which a concentrated straw yellow color, it makes the intense Gaglioppo grapes aromas perfect. With a wonderful fluidity in the glass, its bouquet is rich in maturing aromas; its full and round body is particularly appreciated in the mouth. It is the ideal product to accompany dinners and special suppers and to taste a unique wine of its kind.

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

Grapes: 100% Gaglioppo with black berry

Alcohol content: 13% Vol

Serving temperature: 12°C

Gastronomic suggestions:

It goes well with white even well seasoned meats, appetizers, fresh and medium-aged cheeses, fatty fish, salami.

Is advisable to uncork the bottle just before serving.