Calabria Rosso Blend, Torre Aragonese (glass)

Baroni Capoano · 2024



REGION	Calabria · Ciro
APPELLATION	IGP
GRAPE	Gaglioppo, Greco Nero, Magliocco
TYPE	Red
ALCOHOL	14.0%
BOTTLE	150 ml

TASTING NOTES

After Work Chill – Family Diner Calabria Gaglioppo, Greco Nero, Magliocco
Black Currant Dry Finish, Soft Tannins

FOOD PAIRINGS

Grilled lamb, Braised short rib, Aged pecorino

PROFILE

Body	■■■■■
Acidity	■■■■■
Tannin	■■■■■
Fruit	■■■□□

ABOUT THE WINE

Torre Aragonese Winery’s signature blend captures the true spirit of Calabria’s ancient terroir. Crafted from indigenous Gaglioppo, Greco Nero, and Magliocco grapes, this wine comes from the historic Cirò region, known for its rich winemaking traditions. These grape varieties trace their roots back to the Greek settlers, adding a unique heritage and depth to the wine. The wine opens with a full and fresh bouquet bursting with vibrant black currant aromas. You will also detect subtle hints of Mediterranean herbs and wild berries that enhance its complexity. On the palate, it offers a soft, enveloping texture balanced by elegant, well-integrated tannins. This creates a harmonious and refined profile that appeals to lovers of structured yet smooth wines. For the best experience, serve between 60 and 64°F. This temperature allows the wine to reveal its rich aromas and flavors fully. Torre Aragonese’s Calabrian red pairs beautifully with a wide variety of dishes. It complements roasted meats, aged cheeses, and traditional Italian cured meats like soppressata with ease. For an authentic regional pairing, try it with Ragù di Cipolla di Tropea, a sweet and savory onion ragù native to Calabria. This dish highlights the wine’s earthy and spicy undertones perfectly.