Cirò Rosso Classico Riserva, Torre Aragonese

Baroni Capoano · 2018



REGION	Calabria · Ciro
APPELLATION	DOP
GRAPE	Gaglioppo
TYPE	Red
ALCOHOL	14.0%
BOTTLE	750 ml

TASTING NOTES

Family Dinner Calabria Gaglioppo Coffee, Spices Dark Chocolate Round Tannins Dry Finish

FOOD PAIRINGS

Charcuterie, Grilled lamb, Wild boar ragù

PROFILE

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

ABOUT THE WINE

Embark on a captivating journey through Calabria with a Gaglioppo wine Riserva, our Italian single-varietal wine, crafted exclusively from the indigenous Gaglioppo grape. This wine offers a pure and authentic expression of the region’s rich viticultural heritage. The deep ruby red color fills your glass, inviting you to explore the layers of flavor and tradition within. On the nose, this Gaglioppo reveals a powerful and complex bouquet. You’ll discover enticing notes of coffee, licorice, and dark chocolate that awaken the senses. These aromas set the stage for the wine’s bold character. When you taste it, the wine is soft, full-bodied, and rounded, with velvety tannins that create a smooth and luxurious mouthfeel. Each sip reveals depth and elegance, reflecting the careful craftsmanship involved. This wine is the result of meticulous hand-harvesting, ensuring that only the finest grapes are selected. It undergoes a 15-day fermentation process to extract maximum flavor and color. Following fermentation, the wine ages for 24 months in a combination of stainless steel tanks and oak barrels. This dual aging method balances freshness with complexity. To perfect the experience, the wine is then refined for 12 months in the bottle.