



CALABRIA



Cirò DOC Bianco

Grapes: 100% Greco

Alcohol: 12.5% by volume

Winemaking Process: The grapes are destemmed, pressed using a soft pressing method. A short maceration on the skins, was followed by a fermentation at a controlled temperature. The wine was then refined in stainless steel, bottled and marketed for sale.

Color: Straw yellow in color with greenish shades that accent the wine.

Nose: Fruity and perfumed with delicate floral notes with scents of passion fruit.

Palate: Medium bodied with soft fresh notes, a pleasantly harmonic finish.

Food Pairing: This wine goes well with hors d'oeuvres and dishes that feature fish.



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