



CALABRIA



Cirò DOC Rosso Classico

Grapes: 100% Gaglioppo

Alcohol: 13% by volume

Winemaking Process: This wine is made using the top selection of grapes that are fermented in contact with the skins for a period of 8 to 12 days. The wine is then refined in stainless steel, with a small amount aged in barriques.

Color: A bright ruby red color in the glass.

Nose: Delicate and intense with scents that can best be described as ethereal.

Palate: A medium to full body with warm and pleasant notes of fruit. Full and well balanced with a tasty and persistent finish.

Food Pairing: This wine goes well with any dish, but would really shine when paired with red meat, game and medium matured cheeses.



THE WINES OF TENUTA IUZZOLINI ARE PROUDLY REPRESENTED BY SPECIALTY WINE COMPANY. FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE AT WWW.SPECIALTYWINECO.COM OR CALL US AT 419.625.9463.