



CALABRIA



## 'Maradea' Ciro Classico Superiore Riserva DOC

**Grapes:** 100% Gaglioppo

**Alcohol:** 13.5% 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 15 days. The wine is then drawn off and a soft pressing occurs. The wine was then aged in Clabarian chestnut barriques for 12 to 14 months.

**Color:** A bright ruby red color with garnet reflections in the glass.

**Nose:** Intense and strong with delicate notes of dried fruit, tobacco and vanilla.

**Palate:** A full bodied wine with a dry and full mouthfeel, a pleasantly tannic finish.

**Food Pairing:** This wine really shine when paired with red meat, game and heavy grilled and stew dishes.



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