

# Vigneti Vumbaca

## Rosso Classico Superiore

Red wine made from Gaglioppo grapes, coming from bush-trained vineyards, on clayey-limestone soil, located in historical area production of "Cirò Classico".

**Grape variety:** Gaglioppo

**Vineyard:** Sant'Anastasia (Cirò)

**Cultivation:** organic

**Exposure:** south

**Training system:** bush trained

**Surface:** 2 ha

**Age of the vineyard:** about 46 years

**Altitude:** 110 m a.s.l.

**Soil:** clayey

**Density:** 4,000 plants \ ha

**Sixth implant:** 2 x 0.80

**Yield per hectare:** 50 \ 60 (q \ ha)

**Harvest:** third week of september / first ten days of october

**Harvest method:** manual in cases

**Vinification:** the fermentation takes place at a cold controlled temperature.

**Maceration:** about 6 days

**Aging:** stainless steel tanks for about 13/15 months and 2 months in bottle

**Organoleptic characteristics:** ruby red, intense, fragrant and long finish. The taste shows good structure and remarkable personality.

**Pairing:** well-structured first courses, roasts, red meat, game, first courses and aged cheeses.

