

## Scala Cirò Rosso Classico



**Producer:** The Scala Family

**Grape:** 100% Gaglioppo

**Pronunciation:** "Gah-lio-oppo"

**Region:** Calabria, Italy

**Zone:** Cirò DOC

**Producer Info:**

Calabria's best known wine region is Cirò, extending from the Ionian coast to the eastern foothills of La Sila with the classico zone centred around Cirò and Cirò Marina in the province of Crotone. Here, Gaglioppo is king. One of Italy's oldest varieties, recent DNA studies have found that Gaglioppo is a natural crossing of Sangiovese and Mantónico.

100% Gaglioppo, a medium-sized, thick-skinned grape indigenous to Southern Italy and best known for the production of Cirò DOC. It's packaging hails from the 1970s in striking red, white and black coupled with a unique typeface.

In the Scala family since 1949, the domaine is now run by Luigi Scala, who leads the production of Cirò wines following family traditions. From the growing of the grapes to the refinement and aging of the wines, he favors quality over quantity and aims to produce a distinguished Calabrian wine. The winery is truly a family business as Francisco Scala oversees the business side of the winery. The vineyard is 18 hectares for an overall production of 100,000 bottles.

**Tasting note:**

Aromas of red fruits and spice complement undertones of cranberries, wild berries, and plums. Lightly dry, moderate tannins make this a perfect food wine.

**Growing System:** Guyot

**Soil Composition:** Clay and Sandy soil

**Production:**

The grapes were handpicked and de-stemmed before being fermented in concrete tanks. After ferment, the wine and grape skins are softly pressed and the resulting wine is then transferred to another concrete tank where it spends another 2years ageing.

**Ageing:** Aged in concrete tanks for three years

Alcohol (%): 13%