



## CIRÒ ROSATO - ORGANIC

Calabria, Italy

Tenuta del Conte



[www.tenutadelconte.it](http://www.tenutadelconte.it)

### Method & Production

Manual harvest of the Gaglioppo grapes. Spontaneous fermentation in stainless steel using indigenous yeasts. Vinified as a white wine, with no maceration, the colour comes directly from the juice not the skins. 12 months ageing in stainless steel before bottling.

### Tasting Notes

Orange-pink color. Beautiful aromas of orange blossom, marmalade, apricot and cranberry. Follow through on the palate which is super fresh with lovely acidity and this intriguing rusticity. The finish is tannic and persistent with a long finish.

### Food Matching

Seafood soups, sausages, young cheeses, and traditional dishes from the area of Cirò such as octopus and peppers.

| Code             | Label name            | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------------|-----------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Rosé Wine</b> |                       |               |         |         |              |           |         |            |       |         |
| TC0522           | Cirò Rosato - Organic | Gaglioppo     | 2022    | 12.5%   | Cork         | 6X0.75lt  | Yes     | No         | Yes   | No      |