



This wine is produced with the autochthonous white vine Greco Bianco, probably originating in the Hellenic peninsula and mainly widespread on the Ionian coast of Calabria. During their migrations to Italy, the Greek settlers brought many vine cuttings and seeds, which then originated many vines in center and Southern Italy, all sharing the “greco” (Greek) root in their names.

This wine has a bright straw-yellow color, good alcohol content and acidity, and a fresh, rather fruity flavor with a sapid finish.

Cirò DOC bianco Mare Chiaro

GRAPE VARIETIES

Greco Bianco

WINEMAKING

It comes from the blend of grapes harvested in 2 different steps, in order to enhance the freshness and the aroma by the first harvest, and the structure by the second one.

AGEING

In stainless steel tanks for 4 months.

ANALYTIC DATA

Alcohol content: 13 % vol.

AWARDS



ORGANOLEPTIC CHARACTERISTICS

Bright straw-yellow with pale green hues, it has an intense, persistent aroma of ripe tropical fruits, pear, peach and white flowers. The taste is fresh and Mediterranean with a charming mineral finish.

GASTRONOMY

Excellent with raw fish, pasta, grilled fish and white meats.

Serving temperature 12°C

AVAILABLE FORMATS

75 cl

