



This rosé wine is produced with Gaglioppo, a native vine from Calabria of probable Greek origin, with a strong presence in the Crotona province or in the Cirò range. The Gaglioppo vine is the most widespread varietal in Calabria, where it is a major component of all the region's DOC red wines, the most significant being red Cirò.

This rosé boasts the elegance and the freshness of the lady it is named after, Mabilia, a XI century Norman princess who lived in the Crotonian Marchesato land.

Cirò DOC rosé *Mabilia*

GRAPE VARIETIES

Gaglioppo

WINEMAKING

The best hand-harvested grapes selected from the finest vineyards undergo maceration on the skins for 24 hours at a controlled temperature.

AGEING

In stainless steel tanks for 4 months.

ANALYTIC DATA

Alcohol content: 13 % vol.

AWARDS



ORGANOLEPTIC CHARACTERISTICS

Bright rosé color, a delicate and fruity aroma with clear notes of sour black cherries and roses; The taste is fresh, delicate and very persistent.

GASTRONOMY

Excellent with white meat, main dishes, fish-soups.

Serving temperature 10 °C

AVAILABLE FORMATS

75 cl

