

# Cirò Red Classic Superiore DOP



*Cote di Franze*



**Vine type:** Gaglioppo 100%  
**vineyard:** Piciara  
**Soil type:** clay  
**Altitude:** 20 on sea level  
**Culture type:** Alberello  
**Year of planting:** 1970  
**Density:** 9000 plants/ha  
**Yield per plant:** 0,8 kg  
**Production per Ha:** 72 Q/ha  
**Pest treatments :** Sulfur ; copper  
**Fertilizers :** No  
**harvest :** October  
**Tipy of harvesting:** manual in plastic crates  
**Crushing mode:** Stemming  
**Pressing mode:** soft, up to 1,0 bar  
**Maceration:** 5 days in stainless steel  
**Selected Yeasts:** No  
**Enzymes:** No  
**Clarification:** no  
**Filtration:** Before bottling phase  
**Aging:** Stainless steel 12 / 24 months  
**Yield:** 65%  
**Alcohol content:** 13,5 % vol  
**Ph:** 3,50  
**Acidity:** 5,26 mg/l  
**Free sulfur dioxide:** 21 mg/l  
**Total sulfur dioxide:** 70 mg/l  
**Total dry extract :** 32 g/l  
**Reducing sugars :** 1,5 g/l