



VIGNETI
VUMBACA



CIRO DOC BIANCO

Grape variety: Greek White

Vineyard: Piana di Franze (Ciro Marina)

Cultivation: Biological

Exposure: South-Shoutheast

Training form: Spurred Cordon

Surface: 1 ha

Vineyard age: 18 years old

Altitude: 70 m asl

Soil: Clayey-sandy

Plant density: 5,000 logs/ha

Sixth plant: 2 x 0.80

Production per hectare: 70 / 80 (q/ha)

Harvest: First ten days of September

Harvest mode: manual in box

Vinification: cold fermentation with soft pressing

Maceration: none

Oranoleptic characteristics: Yellow color with greenish reflections, delicate and elegant perfume. Dry, fresh and savory flavor, well balanced.

Pairing: Excellent aperitif and with appatizers based on fish and vegetables. It goes well with dishes based on eggs, fish soups, crustaceans as well as grilled fish.

IMPORTED BY



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CIRO DOC ROSSO CLASSICO SUPERIORE

Grape variety: Gaglioppo

Vineyard: Sant'Anastasia (Ciro)

Cultivation: Biological

Exposure: South

Training form: Hatch

Surface: 2 ha

Vineyard age: about 46 years old

Altitude: 110 m asl

Soil: Clayey-limestone

Plant density: 4,000 logs/ha

Sixth plant: 2 x 0.80

Production per hectare: 50 / 60 (q/ha)

Harvest: third ten days of September/
first ten days of October

Harvest mode: manual in box

Vinification: cold fermentation

Maceration: about ten days

Aging: in steel for about 13 months and
2 months in bottle

Oranoleptic characteristics: ruby red, intense, fragrant and persistent aroma. The taste shows good structure and remarkable personality.

Pairing: Well structured first courses, roasts, red meats, game, first courses and aged cheeses.

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VIGNETI
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CIRO DOC ROSSO CLASSICO SUPERIORE RISERVA

Grape variety: Selection of the best clusters of Gaglioppo

Vineyard: Sant'Anastasia (Ciro)

Cultivation: Biological

Exposure: South

Training form: Alberello

Surface: 2 ha

Vineyard age: about 46 years old

Altitude: 50 m asl

Soil: Clayey-limestone

Plant density: 4,000 logs/ha

Sixth plant: 2 x 0.80

Production per hectare: 30 / 35 (q/ha)

Harvest: third ten days of September/
first ten days of October

Harvest mode: manual in cassette

Vinification: in thermoregulated steel tanks

Maceration: about 13 days

Aging: in steel for 29 months and 2 months in bottle

Oranoleptic characteristics: ruby red, intense, fragrant and persistent aroma. The taste shows good structure and remarkable personality.

Pairing: Well structured first courses, roasts, red meats, game, first courses and aged cheeses.

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