



CERMINARA

FRATELLI DI CIRO



Family farm to the fourth generation led by Pierpaolo, a regretter engineer converted to the agriculture, emotionally and operationally assisted by his brothers Sergio and Saverio.

The company is conducted in the organic form, and it is, made of vineyards and olive groves placed in the heart of Cirò.

It produces organic wines that are faithful to the character of the territory and it has old clonal varieties of Gaglioppo, Greco nero and Greco bianco in its wine heritage.

AVERAGE ANNUAL PRODUCTION

10.000 bottiglie

HA UNDER VINE

8

VITICULTURE

Certified organic

RCS

CIRÒ



WINE NAME - **RCS**

DESIGNATION - **Cirò Rosso Doc**

GRAPE VARIETY - **100% Gaglioppo**

TYPE OF SOIL - **Calcareous-clay**

EXPOSURE - **South**

HARVEST - **Third decade of September
and First decade of October**

VINEYARDS - **Mortidda 100 mt asl,
Fego 15 mt asl, Valle di case 25 mt asl**

Cirò Rosato



WINE NAME - **Cirò Rosato**

DESIGNATION - **Cirò Doc**

GRAPE VARIETY - **100% Gaglioppo**

TYPE OF SOIL - **Calcareous-clay**

EXPOSURE - **South**

HARVEST - **First and second decade of September**

VINEYARDS - **Mortidda 100 mt asl,
Fego 15 mt asl, Valle di case 25 mt asl**

Dune di Marinella



WINE NAME - **Dune di Marinella**

DESIGNATION - **IGP Calabria Bianco**

GRAPE VARIETY - **Pecorello, Greco Bianco**

TYPE OF SOIL - **White clay and Red clay**

EXPOSURE - **South and North**

HARVEST - **Third decade of August and
First decade of September**

VINEYARDS - **Cappellieri 50 mt asl,
Trivio 60 mt asl**