

THE SOURCE SERGIO ARCURI CALABRIA



2021 CALABRIA IGP ROSATO, 'IL MARINETTO'

PRODUCER OVERVIEW

Fourth-generation organic certified winegrower, Sergio Arcuri grew up making traditional Cirò with his father, “Since he was three.” Most of the Cirò’s vineyards extend from only meters of altitude with few beyond 300-400m. The S/SE/W areas from of the hilltop village, Cirò, and on a flat beachfront areas around Cirò Marina are high in calcareous materials. All Arcuri’s six hectares are inside this extremely arid Classico zone with cooling Maritime winds with his highest plots reaching 70m in altitude.

VINEYARD DETAILS

“Il Marinetto” comes from a flat, young-vine massale selection plot at 10-15m on red sand, silt & calcareous clay.

CELLAR NOTES

3-4-hours on skins, lightly pressed and naturally fermented up to 20°C. Aged 6 months in concrete without ML. Sulfites only at bottling. Filtered, no fining.

