

# THE SOURCE SERGIO ARCURI CALABRIA



## 2016 CIRÒ RISERVA “PIÙ VITE”

### 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

Cirò Riserva “Più Vite” is a 100% Gaglioppo made in certain years from the flat ‘Piciara’ vineyard planted in 1953 on the plain by sea at 5-15m on calcareous clay.

### CELLAR NOTES

Destemmed natural fermentation for 9-15 days with submerged cap and no must movements. Free-run juice only, aged 48 months in concrete and 1 year in bottle. First sulfites after ML.

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