

THE SOURCE

SERGIO ARCURI

CALABRIA



2020 CIRÒ ROSSO RISERVA “ARIS”

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 “Aris” is 100% Gaglioppo from 40% ‘Piane di Franze’ in full view of sea and 60% from ‘Piciara’ next to sea. Planted 1953-1983 on red clay, red sand, silt and calcareous clay at 5-70m on flat to steep plots.

CELLAR NOTES

Destemmed natural fermentation for 3-4 days with submerged cap and no must movements. Free-run juice only, aged 20 months in concrete and 1 year in bottle. First sulfites after ML.

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