

THE SOURCE SERGIO ARCURI CALABRIA



2019 CIRÒ RISERVA, PIU VITE

PRODUCER OVERVIEW

As a fourth-generation winegrower, Sergio Arcuri grew up making traditional Cirò (a DOC created in 1969—one of the first in Italy) with his father, “Since he was three,” and from early on knew he wanted to make wine. He bottled his first vintage in 2009, commercialized his first rosato in 2010, and rosso in 2011. Most of the region’s vineyards extend from only meters of altitude, and few reach beyond 300-400m. There are areas with higher quantities of calcareous materials than others (like Langhe), with the majority either S/SE/W of the hilltop village, Cirò, and on a flat area around Cirò Marina’s beachfront. All six hectares of Arcuri’s vineyards are inside the Classico zone on the plain beside the sea, with the highest reaching 70m in altitude. The average vine age is 30 years old, with the oldest parcels being 70. Vinification involves varying lengths of maceration time (3-4 hours for “Il Marinetto,” 3-4 days for “Aris,” 9-15 days for “Piu Vite”), natural fermentations in tank, with fully submerged caps and no must movements. They are lightly pressed (stronger press juice wines sold to local friends) and aged in concrete (six months for Rosato, 20 months Aris, four years for Piu Vite), and are finished with low sulfite levels after malolactic and again before bottling. The white and Rosato are filtered before bottling, and none are fined.

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.

