

CANTINA VIGNETI VUMBACA CIRÒ ROSSO CLASSICO SUPERIORE



100% Gaglioppo. Ruby, transparent, almost luminous. Elegant, complex aromas of red fruit, undergrowth, dried flowers and a spectacular dance of Calabrian citrus fruits, Mediterranean scrub, and toasted and sweet spices. Bold and balanced with excellent structure. In the mouth it is lively, fresh, sapid and tannic. Extraordinary expression of gaglioppo in purity. Balsamic notes, minerals, cherry and bitter red orange on the finish. A perfect wine for aperitifs of aged cheeses and fine salami. It goes well with dishes with good succulence, red meat sauces and meat such as roasts and game. Organic.

From the Sant'Anastasia Vineyard, located in the historic production area of Cirò Classico, Calabria, Italy covers 5 acres, and was planted in 1976. Southerly facing slope at 110m altitude. The soil is calcareous clay. Very high quality grapes and very low yields. The grapes are harvested by hand into crates. Maceration on the skins for about 10 days in temperature controlled tanks. Aged 13 months in steel tanks and at least 3 months in bottle.

Cantina Vigneti Vumbaca is based in Cirò and covers an area of about 32 acres of which 15 are under cultivation. All organically conducted. Christian Vumbaca Christian Vumbaca is the proprietor, who after about fifteen years spent in Rome, decided to return to his native land to continue the venture created by his mother Silvana and uncle Enzo in Cirò. Relatively young, the first 5 acres were purchased in 1984 at their primary estate, Sant'Anastasia. Here, on clayey-limestone soils and south-facing slopes, he grows Gaglioppo in bush vines, locally referred to as *albarello* (sapling) - hence the choice of the company logo. Often used in particularly arid climates to protect vines from adverse conditions, this training method is the ancestral approach to vine training in Calabria. Planted in 1976, these vines are the pride of Vumbaca. He focuses on native Gaglioppo and Greco Bianco vines, with an eye also to Magliocco and Pecorello.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CANTINA VIGNETI VUMBACA
CIRÒ ROSSO CLASSICO
SUPERIORE DOC CALABRIA

100% Gaglioppo. Aromas of red fruit, undergrowth, dried flowers, citrus, Mediterranean scrub & toasted, sweet spices; bold & balanced; excellent structure; lively, fresh, sapid & tannic; balsamic, minerals, cherry & bitter red orange on the finish. Organic.

Shelf Talker:

VIGNETI VUMBACA
CIRÒ ROSSO CLASSICO
SUPERIORE



100% Gaglioppo. Ruby, almost luminous. Elegant aromas of red fruit, undergrowth, dried flowers, citrus, Mediterranean scrub & toasted, sweet spices. Bold & balanced; excellent structure. Lively, fresh, sapid & tannic. Balsamic notes, minerals, cherry & bitter red orange on the finish. A perfect wine for aged cheeses & fine salami. It goes well with dishes with good succulence, red meat sauces & meat such as roasts & game. Organic.

AN EASTERLY WINE SELECTION