Cirò Bianco, Torre Aragonese

Baroni Capoano · 2023



REGION	Calabria · Ciro
APPELLATION	DOP
GRAPE	Greco Bianco
TYPE	White
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

After Work Chill – Family Dinner Calabria Greco Bianco Floral & Almond
Fresh & Soft

FOOD PAIRINGS

Prosciutto and melon, Grilled branzino, Lemon risotto

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■□□

ABOUT THE WINE

Discover the essence of Calabria with our elegant Italian wine, a true tribute to the captivating Greco Bianco grape, one of the region’s most treasured indigenous varietals. This wine shows a straw yellow hue with clear green reflections, perfectly capturing the unique terroir and natural charm of Calabria’s sun-drenched vineyards. At first, your senses awaken to delicate floral notes blended with aromas of ripe yellow fruit and subtle hints of almond undertones. These fragrant layers lead to a palate experience that feels soft, fresh, and delightfully citrus-infused, reflecting the vibrant landscapes of southern Italy. We craft this wine with meticulous care. First, we hand-harvest the grapes at optimal ripeness to preserve purity. Then, we gently press them and carefully control fermentation to maintain freshness and aromatic complexity. After fermentation, the wine matures briefly in stainless steel tanks, which preserves its crisp character. Finally, it undergoes several months of bottle aging, enhancing its nuanced profile and delivering a delightful sip that embodies Calabria’s spirit. Food Pairing: This versatile white wine pairs beautifully with many Mediterranean dishes. For example, it complements fresh seafood like grilled shrimp and light fish preparations. Additionally, it pairs well with light pasta dishes featuring herb or citrus sauces. It also enhances citrus-infused salads and soft cheeses such as ricotta or fresh mozzarella. Therefore, it makes an excellent choice for warm-weather meals or casual dining.