

# Du Cropio



## Damis Riserva



### At a Glance:

- **Appellation:** IGT Cirò Rosso Classico Superiore Riserva
- **Uvaggio:** Gaglioppo (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From steep vineyards overlooking Cirò and the Gulf of Taranto
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 35-40 years, trained in Cordon de Royat and planted in couplets at 7,000 vines/ha.
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in the first week of October

### In The Cellar:

- **Fermentation:** After sorting, destemming, and crushing, wine ferments with cultured yeasts in stainless-steel tanks. Cuvaison lasts c. 30 days.
- **Pressing:** Pneumatic bladder press
- **Time on Lees:** 7-8 months
- **Malolactic Fermentation:** Occurs spontaneously after alcoholic fermentation
- **Élevage:** 15-18 months in 25-50 hl neutral botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary during ageing and at bottling, with c. 20 mg/l free sulfur on release.

### In The Glass:

The Damis is the most profound wine of the domaine. A selection of the best grapes from the harvest, the wine is dense, again showing the deep, plum-like fruit of the Gaglioppo. It is most definitely a wine capable of aging gracefully. The Damis 2005 was placed on the market in 2012!