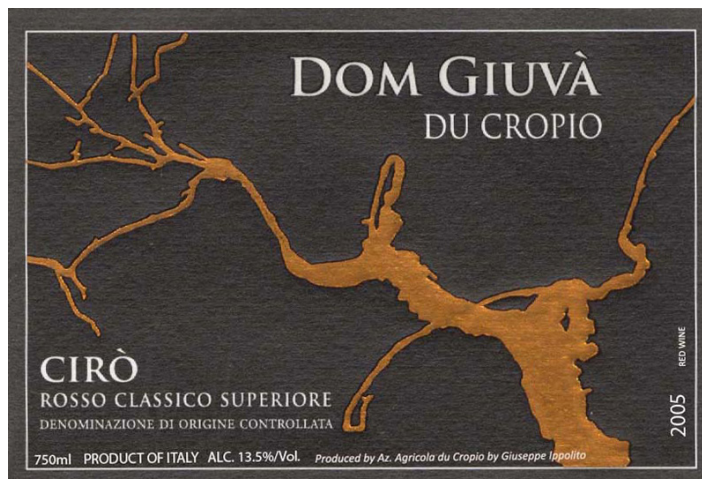


# Du Cropio



## Dom Giuvà



### At a Glance:

- **Appellation:** IGT Cirò Rosso Classico Superiore
- **Uvaggio:** Gaglioppo (80%), Greco Nero (20%)
- **Average Annual Production:** 25,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southeast-facing slopes overlooking 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 10,000 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. Cuvaion 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:

Dom Giuvà again captures the power of the dark-skinned and lusty Gaglioppo grape while maintaining a scintillating brightness that keeps the wine surprisingly fresh. This is a wine of great length and persistence whose mark of distinction and class is best expressed by the hint of bitter cherry in the finish. The tannins are forceful yet graceful with a grainy texture and lush ripeness.