



## THE TRADITION

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### **DUCA SANFELICE**

CIRÒ RISERVA ROSSO  
CLASSICO SUPERIORE DOC

#### **Production area**

Cirò, Cirò Marina

#### **Grapes**

Gaglioppo

#### **Soil type**

Clayey, calcareous

#### **Training system and planting density**

Traditional "alberello" (head-trained vines), 5000 plants per hectare

#### **Yield per hectare**

85 quintals - 60 hectoliters

#### **Harvest time**

First decade of October

#### **Vinification**

In stainless steel vats, with maceration for 7-10 days

#### **Ageing**

In stainless steel vats, where it rests for 2 years, with a few months' bottle ageing before release

#### **Ageing potential**

Ready from 3 years from the date of harvest, to be aged in the cellar for more than 10 years

Our land, our roots

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