



FATTORIA SAN FRANCESCO

CIRÒ ROSSO

Rosso Classico

Producer: *Fattoria San Francesco*

Wine: *Cirò Rosso* | **Vintage:** 2024

Region: *Calabria, Italy*

Appellation: *Cirò Rosso Classico DOC*

Grape(s): *Gaglioppo (100%)*

Altitude: *50–100 m*

Soil: *Argillaceous & calcareous clay soils*

Training System: *Espalier*

Yield: *8,000 - 9,000 kg/ha*

Farming: *Sustainable*

Harvest: *Hand-harvested | Early October*

Vinification: *8 - 12 day maceration; gentle pressing*

Maturation: *Aged in stainless steel with short passages in barrique*

Bottle Aging: *2 months in bottle before release*

Body: *Medium plus* | **Acidity:** *Medium*

Profile: *Dark bramble fruit, earth, mediterranean herbs*

Alcohol Content: *13%*

Fun Fact: *Fattoria San Francesco lies in the historic Cirò terroir of Crotona, where native varieties have been cultivated since ancient Greek times*



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FATTORIA SAN FRANCESCO

CIRÒ BIANCO

Bianco Classico

Producer: *Fattoria San Francesco*

Wine: *Cirò* | **Vintage:** *2024*

Region: *Calabria, Italy*

Appellation: *Cirò Bianco Classico DOC*

Grape(s): *Greco Bianco (100%)*

Altitude: *50–100 m*

Soil: *Calcareous-clay*

Training System: *Espalier*

Farming: *Sustainable*

Harvest: *Hand-harvested*

Vinification: *Destemming, soft pressing, cold fermentation in steel*

Maturation: *Aged in stainless*

Bottle Aging: *1 month in bottle before release*

Body: *Light* | **Acidity:** *High*

Profile: *Citrus, floral, saline*

Alcohol Content: *12.5%*

Fun Fact: *Greco Bianco is one of Calabria's classic white varieties, bringing bright acidity and aromatic lift even in warm Mediterranean climates*



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FATTORIA SAN FRANCESCO

CIRÒ ROSATO

Rosato

Producer: *Fattoria San Francesco*

Wine: *Cirò* | **Vintage:** *2024*

Region: *Calabria, Italy*

Appellation: *Cirò Rosato DOC*

Grape(s): *Gaglioppo (100%)*

Altitude: *50–100 m*

Soil: *Argillaceous & calcareous clay*

Training System: *Espalier*

Farming: *Sustainable*

Harvest: *Hand-harvested*

Vinification: *Brief skin contact before pressing; fermentation in stainless steel*

Maturation: *Aged in stainless*

Body: *Light* | **Acidity:** *Medium minus*

Profile: *Strawberry, raspberry, savory*

Alcohol Content: *13%*

Fun Fact: *The estate sits on land known as San Francesco in the Cirò area, where a Franciscan monastery was founded in 1578 by Domenico di Paola*



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