

# Torre Aragonese

Torre Aragonese winery was born on the shores of the Ionian Sea and in the heart of the Cirò territory, where grape vines and olive trees are an integral part of the landscape. Torre Aragonese takes its name from the “Aragonese Tower”, which was created in the 16<sup>th</sup> century by the Aragonese during their rule of Southern Italy. The tower was built to defend attacks from Venetians, pirates and other enemies. It is located in the municipality of Melisse, a place of excellence for the production of Cirò and Melissa DOP wines. Today the tower houses a small museum while also offering a marvelous view of the coast. Torre Aragonese winery produces native grapes along with international varieties that have proven to adapt to the characteristics of the territory. The wines are complex and pleasing, and offer the unique tastes of an ancient land.

## ROSSO

Classification: IGP – Red Wine

Appellation: Calabria, Italy

Grape Variety: 60% Gaglioppo  
20% Greco Nero  
20% Magliocco

Process: Obtained from the vinification of Gaglioppo, Greco Nero and Magliocco grapes from vines of Greek origin.

Characteristics: A full and fresh bouquet with hints of black currant. On the palate it is soft and enveloping with notes of tannin.

Pairing: Enjoy with various roasts, cheeses, cured meats and especially with the local favorite Ragu di Cipolla di Tropea. Best served between 60-64° F.

