



GAGLIOPPO

Cultivated mainly in the provinces of Cosenza and Catanzaro, in the Cirò area, it is of unknown origin. It has a medium-large, truncated-conical, compact cluster, often with a wing and a medium spheroid black-coloured berry with reddish reflections and quite thick, pruinose skin. The pulp is juicy and has a simple taste. Very vigorous wine variety with abundant and constant yield and average bud burst. It is adaptable to more or less expanded training systems and medium or short pruning. A little susceptible to downy and powdery mildew, it has an average-late ripening time. The grapes in the classic area (Cirò) are vinified together with other local grapes to produce a more or less intense ruby red wine, with a good vinous, harmonious, a little tannic taste, overall likely to improve with aging.

CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	10,184	7,390	7,017	13,048	3,000