

CALABRIA

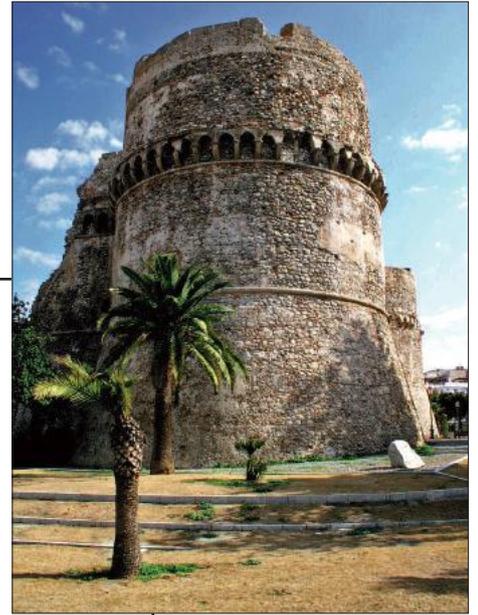


Italy is shaped like a boot and Calabria is the point of the boot. The coastline extends for 780 kilometres. 48% of this region is made up of hills, 41.8% of the surface is made up of mountains. It is a region that, due to its morphological characteristics and due to the fact that there are no islands off the coast, is quite separate from the rest of Italy.

Our selection offers you wines from a very ancient area, Cirò Marina (in the province of Crotone), that was a Greek colony called Cremissa. In fact the Cirò wine is the modern version of Krimisa, a wine that was given by the ancient Greeks to the athletes winners of the Olympic games. During the Byzantine dominion (VI-IX Century A.D.) viticulture flourished and many Armenian and Georgian grape varieties were introduced into the area. For many years, till phylloxera destroyed the vines, the wines of Calabria, and of Cirò, were used to improve the wines of Central and Northern Italy because of their intense colour and because of their high alcohol strength. After phylloxera the vineyards were replanted and the production of quality wines started again.

The appellation of Cirò D.O.C. dates back to 1969, among the first in Italy. The small zone of Cirò Classico DOC (the zone of Cirò DOC, without the “classico” indication is instead very extended) only includes the communes of Cirò and of Cirò Marina. The main grape varieties that go into Cirò Rosso and Cirò Bianco are respectively Gaglioppo and Greco Bianco. Gaglioppo is an ancient variety which expresses its full potential on the hills of Cirò Marina, due to the sea breezes and the clayey-calcareous soils. The area is also protected by the Sila plateau, about 60 kilometers inland. Greco Bianco (at least 85% is compulsory in the Cirò Bianco D.O.C.) was brought to this area by the ancient Greeks. The shape of the cluster of Greco Bianco is different to the one of the other types of Greco, such as, for example, the Greco from which the Greco di Tufo wine of Campania is made. The wines that we have chosen for you are made in a small certified organic estate, owned and managed by an extremely dedicated and talented oenologist/viticulturist.





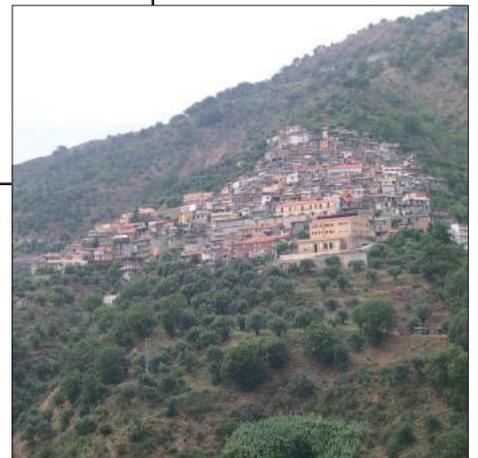
Main indigenous varieties



Gaglioppo
Greco Nero



Greco Bianco
Mantonico Bianco





CATALDO CALABRETTA
VITICOLTORE

Calabria



The estate is located in northern Calabria on the Ionian sea coast. It is a hilly area right on the sea and the Sila plateau, the most extended plateau in Europe (150,000 hectares!), stands approximately 60 kilometres inland.

The members of the Calabretta family have been viticulturists for four generations and have produced wine since the 1970s. The father of the present owner, Cataldo Calabretta, had a vine nursery. Cataldo studied oenology and viticulture in Milan and worked for various estates in Italy from 2000 to 2008. In 2008 he established this estate with his sisters Maria and Michela. Between 2008 and 2012 the old cellar was restructured together with the existing glazed concrete vats (these are frequently found in the cellars of southern Italy).

In 2012 the Cirò Rosso Classico was bottled for the first time, an ancient wine the origin of which goes back to the Greeks and the Bizantines. This Cirò is made exclusively with Gaglioppo grapes, the vineyards stand on hills (the average altitude is approximately 150 meters above sea level) and the vines are freestanding. Cataldo says that his Cirò is the expression of the century old experience of the “Ciotani” viticulturists and that is why the “arciglione”, an instrument used to prune freestanding vines in this area, is designed on the label of his wines.

The estate is certified organic, only green manure (mainly leguminous plants) is used as fertilizer and only copper and sulphur base products are sprayed. The vineyards are worked strictly by hand. There is no use of insecticides as there is no need, the area being very ventilated. Only wild yeasts are responsible for the fermentation of the wines and the vats of the cellar are equipped with temperature control.

Cataldo also makes a Cirò rosato (100% Gaglioppo), a Cirò Bianco (95% Greco Bianco and 5% Malvasia), a rosato made with Alicante (which is the name for Grenache in southern Italy), a passito made with Malvasia and a white made with Ansonica. ◇



Cirò Rosso Superiore Classico DOC

Zone: *Cirò Marina (Crotone)*
 Varietal: *100% Gaglioppo*
 Vineyard Ext.: *11 hectares*
 Average Prod.: *3,300 bottles*

Type of Viticulture: Certified Organic



Cirò Rosato DOC
 Zone: *Cirò Marina (Crotone)*
 Varietal: *100% Gaglioppo*
 Vineyard Ext.: *1.4 hectares*
 Average Prod.: *4,500 bottles*



Cirò Bianco DOC
 Zone: *Cirò Marina (Crotone)*
 Varietals: *95% Greco Bianco, 5% Malvasia*
 Vineyard Ext.: *0.5 hectares*
 Average Prod.: *2,000 bottles*



Calabria Bianco Ansonica IGP

Zone: *Cirò Marina (Crotone)*
 Varietal: *100% Ansonica*
 Vineyard Ext.: *1 hectare*
 Average Prod.: *5,000 bottles*

