



CATALDO CALABRETTA
VITICOLTORE

Calabria Bianco Ansonica

Calabria



Appellation: CALABRIA BIANCO IGP
Zone: Cirò Marina (province of Crotone)

Cru: n/a

Vineyard extension (hectares): 1

Blend: 100% Ansonica

Vineyard age (year of planting): Ansonica 1984

Soil Type: Clayey

Exposure: north-south

Altitude: 150 meters above sea level

Colour: intense straw yellow

Nose: Fruit and citronella

Flavour: dry with a good acidity, incredible sapidity which is typical of the wines made from vineyards standing on the coast

Serving temperature (°C): n/a

Match with: excellent as an aperitif, delicate fish dishes, shellfish

Average no. bottles/year: 5,000

Alcohol %: n/a

Grape yield per hectare tons: 9

Notes: Vine training system: guyot. Vineyard density: approx. 5,500 vines/hectare. Leguminous plants are sown on the aisles between the rows of vines, they are then cut and worked into the soil as green manure.

Vinification and ageing: The harvest takes place during the fourth week of August. The clusters are destemmed and crushed. Spontaneous fermentation with wild yeasts. The wine matures in steel for 6 months with bâtonnage on the lees.

Awards: n/a

Estate History

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 wine was bottled for the first time. The philosophy of Cataldo is focussed on the production of Cirò Rosso, 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 50 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. The estate is certified organic.



MARC DE GRAZIA SELECTIONS SRL
FINE WINES FROM THE GREAT CRUS OF ITALY

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CATALDO CALABRETTA
VITICOLTORE

Calabria Rosato Alicante

Calabria



Appellation: CALABRIA ROSATO IGP
Zone: Cirò Marina (province of Crotone)

Cru: n/a

Vineyard extension (hectares): 1.5

Blend: 100% Alicante

Vineyard age (year of planting): Alicante 2009

Soil Type: Gravelly

Exposure: north-south

Altitude: 5 meters above sea level

Colour: Light pink, onion peel

Nose: Typical aromatics of the grape variety: red berries, cassis

Flavour: Pleasant, sapid and not very tannic

Serving temperature (°C): 10-12

Match with: Ideal with fish dishes or as an aperitif

Average no. bottles/year: 5,500

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: Vineyard density: 5,500 vines/hectare. Grape production per vine: approx. 1.5 kgs. Vine training system: cordon spur. Leguminous plants are sown on the aisles between the rows of vines, they are then cut and worked into the soil as green manure.

Vinification and ageing: The grapes are picked during the first week of September by hand and placed in boxes. Maceration with the skins for a few hours. Spontaneous fermentation with wild yeasts. The wine then matures for six months in steel on the lees, bâtonnage.

Awards: n/a

Estate History

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 wine was bottled for the first time. The philosophy of Cataldo is focussed on the production of Cirò Rosso, 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 50 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. The estate is certified organic.



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CATALDO CALABRETTA
VITICOLTORE

Cirò Rosato

Calabria



Appellation: CIRO' ROSATO DOC

Zone: Cirò Marina (province of Crotona)

Cru: n/a

Vineyard extension (hectares): 1.4

Blend: 100% Gaglioppo

Vineyard age (year of planting): Gaglioppo 2010

Soil Type: clayey-calcareous

Exposure: north-west

Altitude: 150 meters above sea level

Colour: Light rose colour with orange reflections

Nose: Intense and floral

Flavour: Dry, sapid, a slight tannic note in the finish

Serving temperature (°C): 10-12

Match with: Fish hors d'oeuvres, flavourful rice and pasta dishes

Average no. bottles/year: 4,500

Alcohol %: n/a

Grape yield per hectare tons: 7

Notes: n/a

Vinification and ageing: The grapes are harvested in mid September. The clusters are destemmed and crushed softly. Alcoholic fermentation with wild yeast with temperature control. The wine matures in steel on the lees for 6 months, frequent bâtonnages are carried out.

Awards: n/a

Estate History

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 wine was bottled for the first time. The philosophy of Cataldo is focussed on the production of Cirò Rosso, 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 50 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. The estate is certified organic.



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CATALDO CALABRETTA
VITICOLTORE

Cirò Rosso Superiore Classico

Calabria



Appellation: CIRO DOC

Zone: Cirò Marina (province of Crotona)

Cru: n/a

Vineyard extension (hectares): 11

Blend: 100% Gaglioppo

Vineyard age (year of planting): Gaglioppo 2004,1974

Soil Type: Clayey, calcareous

Exposure: East-west

Altitude: 50 meters above sea level

Colour: Ruby red tending to garnet

Nose: Very floral and elegant, violet notes

Flavour: Vibrant tannins supported by a good acidity

Serving temperature (°C): 18-20

Match with: Flavourful baby goat cooked in the oven, red meat dishes

Average no. bottles/year: 3,300

Alcohol %: n/a

Grape yield per hectare tons: 5

Notes: Vineyard density: 5,500-7,500 meters above sea level. Grape production per vine: 0.5 kgs. Leguminous plants are sown on the aisles between the rows of vines, they are then cut and worked into the soil as green manure.

Vinification and ageing: The clusters are picked by hand and placed in boxes. The harvest started on the 30th of September. Maceration with the skins for 14 days without temperature control. Fermentation with wild yeasts. The wine then matures for 10 months in glazed concrete tanks. Finishing in the bottle for 7 months

Awards: n/a

Estate History

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 wine was bottled for the first time. The philosophy of Cataldo is focussed on the production of Cirò Rosso, 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 50 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. The estate is certified organic.



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CATALDO CALABRETTA
VITICOLTORE

Cirò Bianco

Calabria



Appellation: CIRO' BIANCO DOC

Zone: Cirò Marina (province of Crotona)

Cru: n/a

Vineyard extension (hectares): 0.5

Blend: 95% Greco Bianco - 5% Malvasia

Vineyard age (year of planting): Greco Bianco 2000 - Malvasia 2000

Soil Type: clayey-calcareous

Exposure: East

Altitude: 50 meters above sea level

Colour: Bright golden yellow

Nose: White flowers and a slight aromatic note which is typical of Malvasia

Flavour: Fresh, flavourful, bitter almond note in the finish

Serving temperature (°C): 12

Match with: Fish dishes

Average no. bottles/year: 2,000

Alcohol %: n/a

Grape yield per hectare tons: n/a

Notes: n/a

Vinification and ageing: The grapes are harvested during the third week of September. The clusters are destemmed and pressed. Alcoholic fermentation with wild yeast and with temperature control. The wine matures in steel on the lees for approx. 6 months, frequent bâtonnage are carried out.

Awards: n/a

Estate History

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 wine was bottled for the first time. The philosophy of Cataldo is focussed on the production of Cirò Rosso, 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 50 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. The estate is certified organic.



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CATALDO CALABRETTA
VITICOLTORE

Cirò Classico Superiore Riserva

Calabria



Appellation: Cirò Classico Superiore Riserva DOC

Zone: Cirò Marina

Cru: Basilisco

Vineyard extension (hectares): 3

Blend: 100% Gaglioppo

Vineyard age (year of planting): Gaglioppo 2000

Soil Type: clayey-calcareous

Exposure: north

Altitude: 60 meters above sea level

Colour: ruby red tending to garnet red

Nose: Ripe fruit notes, slightly spicy, balsamic herbs and liquorice notes

Flavour: full bodied, very flavourful

Serving temperature (°C): 18-20

Match with: red meat dishes, roasts, braised meat

Average no. bottles/year: 2,000

Alcohol %: n/a

Grape yield per hectare tons: 5

Notes: Spontaneous alcoholic and malolactic fermentations

Vinification and ageing: The grapes are harvested and placed in boxes, the clusters are destemmed. Maceration with the skins and alcoholic fermentation for 21 days. Maturation in glazed concrete tanks for 20 months. Finishing in the bottle for 6 months.

Awards: n/a

Estate History

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 wine was bottled for the first time. The philosophy of Cataldo is focussed on the production of Cirò Rosso, 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 50 meters above sea level) and the vines are freestanding. Cataldo says that his Cirò is the expression of the century old experience of the "Cirotoni" viticulturists and that is why the "arciglione" an instrument used to prune freestanding vines in this area is designed on the label. The estate is certified organic.



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CATALDO CALABRETTA
VITICOLTORE

Calabria Rosso Alicante

Calabria

N.A.

Appellation: CALABRIA ROSSO IGT

Zone: Cirò Marina

Cru: n/a

Vineyard extension (hectares): 1.70

Blend: 100% Alicante

Vineyard age (year of planting): Alicante 2010

Soil Type: clay and gravel

Exposure: north-east

Altitude: 10 meters above sea level

Colour: light ruby red

Nose: Floral, Mediterranean bush, red berries

Flavour: flavourful, not very tannic

Serving temperature (°C): 16-18

Match with: pasta and rice dishes, white meat and fish

Average no. bottles/year: 3,000

Alcohol %: n/a

Grape yield per hectare tons: 8

Notes: n/a

Vinification and ageing: Maceration with the skins for 5 days, the wine then matures for 10 months in steel

Awards: n/a

Estate History

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 wine was bottled for the first time. The philosophy of Cataldo is focussed on the production of Cirò Rosso, 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 50 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. The estate is certified organic.



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