



clusters of Gaglioppo grapes at Azienda Agricola Calabretta

CALABRIA

CIRO' MARINA (Province of Crotone)

The winter was mild. It was rainy at the beginning of the springtime, at the end of April and at the beginning of May. The temperature during the summer was lower than in 2015. There was heavy rain at the beginning of September and this was beneficial for the white varieties and for the red varieties for the production of Rosato. The weather during the rest of the month of September and till the end of the harvest (during the first week of October) was good.

Cataldo Calabretta owner of the homonymous estate (Cirò Rosso Superiore Classico DOC, Cirò Classico DOC, Cirò Rosato DOC, Cirò Bianco DOC, Calabria Rosato Alicante IGP, Calabria Bianco Passito Malvasia IGT, Calabria Bianco Ansonica IGP): "...we started picking Malvasia at the end of August and we finished with Gaglioppo during the first week of October. The grapes were beautiful and healthy. We did not have problems with disease. The white varieties and the red varieties for the production of Rosato had slightly less sugar and a higher acidity in comparison to previous vintages (this was positive). The grape yield was good, especially for the vineyards standing on the hills and with an "alberello" (self standing) training system. We will start using biodynamic products in the vineyards and we have made the maceration with the skins of Greco Bianco (for the production of Cirò Bianco) a bit longer (2 days) in order to enhance structure and aroma. The alcoholic fermentation of all our wines, red, white and rosato, is spontaneous. The rosato wines will be very good, with a good acidity, a slightly lower alcohol strength and they will be fresh and fragrant. The

Gaglioppo wines, made from vineyards standing on hills, have a good structure and important tannins (typical of the variety). It is still early for the red wines. We are happy with the 2016 vintage.

Starting from this vintage we have carried out the maceration with the skins and the fermentation in two large oak casks (30 hectolitre capacity) for Cirò Classico Superiore Riserva and for a new red Alicante wine. This will be a fresh and young wine that will be bottled in May/June 2017.....”