



The vineyards of Azienda Agricola Calabretta

CALABRIA

CIRO' MARINA (Province of Crotone)

The winter was exceptionally rainy for the this area. The springtime was rainy and humid. In July it was sunny with a below average temperature. August and September were warm, but not excessively, and this made it possible for the grapes to complete their ripening.

Cataldo Calabretta owner of the homonymous estate (Cirò Rosso Classico DOC, Calabria Rosato Alicante IGP, Calabria Bianco Passito Malvasia IGT, Calabria Bianco Ansonica IGP): "The harvest started on the 1st of September and finished on the 2nd of October. The sequence of the varieties that were picked was: Malvasia Bianca, Ansonica, Alicante, Greco Bianco, Gaglioppo. The grape yield was 4 tons/hectare. The vines were sprayed with copper base products (this estate is certified organic) in the months of May and June. The main characteristics of the wines are:

- Cirò Rosso: 14% vol alcoholic strength, 6.6 g/l total acidity, good colour, good structure*
- Cirò Rosato: 13% vol alcoholic strength, 7 g/l total acidity, excellent aromatics, sapid*
- Cirò Bianco: 12.5% vol alcoholic strength, 6.4 g/l total acidity, floral, fruity, full and enveloping in the mouth*
- Ansonica: 13% vol alcoholic strength, 6.5 g/l total acidity, good acidity, sapid, slightly less intense nose than the 2013 vintage*
- Alicante: 13% vol. alcoholic strength, 6.9 g/l total acidity, good fruity aromatics, sapid, good acidity in the mouth.*

This year I will not produce the Cirò Rosso Riserva due to the low yield of the Gaglioppo grapes. This year I will also produce Cirò Rosato (made with

Gaglioppo grapes) and Cirò Bianco (made with Greco Bianco grapes). In 2014 the grape yield was lower than average, but the quality of the grapes was good. The alcoholic fermentation was carried out with indigenous yeasts....”