



Working the vineyards with a horse at Azienda Agricola Calabretta

CALABRIA

CIRO' MARINA (Province of Crotone)

The winter was particularly rainy with sudden and violent thunderstorms. This weather lasted till the springtime. It was cool in May. In July the temperature got very high, 40 degrees Celsius. Luckily there was a rainfall at the beginning of August, one after mid August and another rainfall at the beginning of September which was beneficial for the grapes.

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 went through the vineyards on the flatland twice to select the best clusters, while the clusters of the vineyards on the hills were beautiful and perfectly ripe. We picked Ansonica starting from the 3rd of September and we finished with Gaglioppo grapes on the first of October. The forecast was for violent rains after the beginning of October, but luckily this did not happen. The alcoholic fermentation of Ansonica wines and of the red wines is spontaneous. Together with Cirò Classico Superiore DOC, this year we will also produce a Cirò Classico DOC that will be released in June 2016 (four days of maceration with the skins and a shorter maturation time). This is a wine which will have a lower alcohol strength, it will be fresh, perfumed and ready to drink. In 2015 the quality and yield of the grapes was good. I am satisfied with this harvest....”