



Memory by the glass

Le Moire Winery

Company Profile



About us

Founded
2006

Le Moire is a company with an exclusive wine vocation.

It was born in Calabria, in the middle valley of the Savuto, in Motta Santa Lucia (CZ).

The company produces natural wine, with a high identity value, authentic and unique expression of terroir.

Le Moire distributes in Italy and abroad, with a presence on some European markets and in the USA.

The goal is to consolidate and develop the national and international presence, promoting two native vines: sweet Magliocco for the reds and rosés and Mantonico for the whites.

Production
20.000/30.000
bottle/year

Vineyard
6 hectares, 4 of
which already
cultivated

Position
400 meters h
above sea level



"Working as a doctor in Italy and abroad for years. Then the desire to return and make a dream come true: produce wine in my Calabria". (Paolo Chirillo)

Company Vision

The company is based on four pillars:

- Tradizion: Rediscovery of the memory;
- Honesty: Fairness in production system and relationships;
- Respect: For territory, for the rhythms of nature;
- Solidariiti: Sense of community.





Company Mission

Redemption of the territory.

The business knowhow is based on the training of local actors, farmers, agronomists, oenologists, graphic designers, who share a passion for teamwork, details, ethical and social implications of viticulture.





Our Wines

**Le Moire's wines are born in the vineyard:
they are "wines of vineyard"**

Terroir

The "virgin" ecosystem, winds, the exposure to the early morning sun, low relative humidity and a deep and well-drained medium-textured soil; safeguard the health of the vines and make organic viticulture possible.

Vinification

The aim of the oenological strategy is to preserve uniqueness and fragrance of the ripe fruit, through:

- manual selection of the bunches;
- slow maceration of the grapes ;
- controlled temperature;
- soft pressing.

Agronomic choices

- narrow planting pattern, with a density of more than 6000 plants per hectare;
- low robustness rootstocks and low espaliers;
- manual management of the entire life cycle of the plants;

It allows each vine to limit production to a few sweet, healthy and fragrant bunches.

Community

The company was born by the will of Paolo, supported by his collaborators.

A company made up of people passionate about what they do and who try to make a difference every day: from production to work in the cellar, from business organization to sales, from promotion to customer support.

A community willing to help

What makes the difference is teamwork, which still survives in small communities.



Slow Food Presidium



Organic
Conversion to organic
farming method



We are part of Italian
Federation of Independent
Winegrowers

Food and wine Tourism

Guided tour of the cellar and vineyards. Individuals or groups will be guided by Paolo, who will illustrate the production process in its various phases, integrating it with information on the historical and cultural context of the place.



Wine tasting



Tour of the vineyard



Excursions

Contact

Information? Orders? Collaborations?
We ship in Italy and abroad, directly
or through our distributors

Phone

+393713381919

Email

amministrazione@lemoire.it

commerciale@lemoire.it

info@lemoire.it

Online

www.lemoire.it

 @le_moire_winery

 @lemoirewinery