



Cirò Rosso

APPELLATION

Cirò Rosso DOC

VINTAGE

2020

SOIL

Medium texture

GRAPES

Gaglioppo 80%, Magliocco 20%

TIME OF HARVEST

Last ten days of September

PICKED

By hands

VINIFICATION

Fermentation in stainless steel with maceration on the skins at controlled temperature for 7/9 days

AGEING

In stainless steel

ALCOHOLIC CONTENT

13,5% vol

PAIRINGS

Red and white meat dishes, cheese
with long aging

BEST SERVED

18-20° C



75 cl



Cirò Rosato

APPELLATION

Cirò Rosato DOC

VINTAGE

2021

SOIL

Medium texture

GRAPES

Gaglioppo 100%

TIME OF HARVEST

Last ten days of August

PICKED

By hands

VINIFICATION

Destemming and brief contact on the skins in the must, followed by separation and fermentation of the must in stainless steel at controlled temperature

AGEING

In stainless steel

ALCOHOLIC CONTENT

13% vol

PAIRINGS

An extraordinary aperitif, it pairs well with unelaborate and light fish and meat dishes

BEST SERVED

10-12 °C



75 cl



Cirò Bianco

APPELLATION

Cirò Bianco DOC

VINTAGE

2021

SOIL

Medium texture

GRAPES

Greco Bianco 100%

TIME OF HARVEST

Last ten days of August

PICKED

By hands

VINIFICATION

Fermentation in stainless steel at controlled temperature

AGEING

In stainless steel

ALCOHOLIC CONTENT

13% vol

PAIRINGS

This wine is a must for summer drinking and it pairs well with main first courses, fish and light meats

BEST SERVED

6-8 °C



75 cl



106

A few meters wide and 491 kilometres long, it is an extraordinary place. It intertwines the life of the early peoples of Italy living along the Ionian Sea with the perennial alternation of joys and sorrows. In Cirò, the State Road 106 splits the seaside vineyards from those on the hills and the grapes travel it to become the wine in this bottle.

APPELLATION

Calabria IGT

VINTAGE

2018

SOIL

Medium texture

GRAPES

Gaglioppo 60%, Magliocco 20%, Syrah 20%

TRAINING SYSTEM

Horizontal cordon espalier

TIME OF HARVEST

Last ten days of September

PICKED

By hands

VINIFICATION

In stainless steel with maceration on the skins at controlled temperature for 7/9 days

AGEING

Six months in stainless steel
and six months in barrique

ALCOHOLIC CONTENT

14% vol

PAIRINGS

Red and white meat dishes, cheeses
with long ageing

BEST SERVED

18-20° C



75 cl



PUNTA DEI 20

The large lighthouse at Punta Alice looks with a bright eye at the wind that moves the sand, the sea and the currents. Its unrelenting strength is like the love that draws, unites, smooths, transforms and gives time to those who live it with serene passion, waiting.

APPELLATION

Calabria IGT

VINTAGE

2021

SOIL

Medium texture

GRAPES

Gaglioppo 100%

TRAINING SYSTEM

Horizontal cordon espalier 90%, Gobelet 10%

TIME OF HARVEST

Last ten days of August

PICKING

By hands

VINIFICATION

Destemming and brief contact on the skins in the must, followed by separation and fermentation of the must in stainless steel at controlled temperature

AGEING

Four months in stainless steel

ALCOHOLIC CONTENT

13% vol

PAIRINGS

Excellent aperitif, it pairs with fish, red and white meat dishes, fresh cheeses

BEST SERVED

10-12 °C



75 cl



91

Here the beaches are so long they have numbers.
To get to 91 we have to follow the rows as far as the earth blends into the waves of sand and the into the sea.

APPELLATION

Calabria IGT

VINTAGE

2021

SOIL

Medium texture

UVE

Greco Bianco, Pecorello, Chardonnay

TRAINING SYSTEM

Horizontal cordon espalier

TIME OF HARVEST

Last 10 days of August

PICKED

By hands

VINIFICATION

Fermentation in stainless steel at controlled temperature

AGEING

Six months in stainless steel

ALCOHOLIC CONTENT

13% vol

PAIRINGS

Ideal as cool aperitif, it pairs easily with all main courses of Mediterranean cuisine, with fish and white meat dishes

BEST SERVED

6-8 °C



75 cl



PIANA DELLE FATE

A wine with a great tradition, the supreme expression of Cirò DOC Reserve. It is produced with the utmost care and by selecting the grapes from the winery's vineyards.

APPELLATION

Cirò Rosso Classico Superiore Riserva DOC

VINTAGE

2018

SOIL

Medium texture

GRAPES

Gaglioppo 100%

TRAINING SYSTEM

90% Horizontal cordon espalier, 10% Gobelet

TIME OF HARVEST

End of September

PICKED

By hands in crates and then selection in the cellar

VINIFICATION

In stainless steel with maceration on the skins at controlled temperature for 15 days

AGEING

18 months in stainless steel, 6 months in barrique and then in bottle

ALCOHOL CONTENT

14% vol

PAIRINGS

Red and white meat dishes, aged cheeses

BEST SERVED AT

18-20° C



75 cl

Primofiore

Sparkling wine - BRUT



APPELLATION

Calabria IGT

SOIL

Medium texture

GRAPES

Pecorello

SYSTEM OF TRAINING

Horizontal cordon espalier

TIME OF HARVEST

From 20th of August

PICKED by hands

VINIFICAZIONE

Fermentation at controlled temperature in stainless steel tank and refermentation in autoclave

AFFINAMENTO

Two months in autoclave

ALCOHOLIC CONTENT

12,5% vol

PAIRINGS

Ideal as fresh aperitif, it pairs with fish dishes and fried fish

BEST SERVED

4 - 6°



75 cl