



91

2017

Here the beaches are so long that they have numbers.
To get to 91 we have to follow the rows as far as the earth blends into the waves of sand.
This is where we are, in the wind, between the sea of salt and the sea of wine.

APPELLATION

IGT "Calabria" Bianco

ALCOHOL CONTENT

13% vol

SOIL

Medium texture

PAIRINGS

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

GRAPES

Greco Bianco 40%, Ansonica 20%,
Pecorello 20%, Chardonnay 20%

BEST SERVED

6-8°C

TRAINING SYSTEM

Horizontal cordon espalier

TIME OF HARVEST

From 8 September 2017

PICKED

By hands

VINIFICATION

Fermentation in stainless steel at controlled temperature

AGEING

Six months in stainless steel



75 cl



106

2017

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

IGT "Calabria" Rosso

ALCOHOL CONTENT

14% vol

SOIL

Medium texture

PAIRINGS

Red and white meat dishes, cheeses with long ageing

GRAPES

Gaglioppo 60%, Nero d'Avola 20%, Cabernet 20%

BEST SERVED

18-20 °C

TRAINING SYSTEM

90% Horizontal cordon espalier, 10% Gobelet

TIME OF HARVEST

Gaglioppo and Cabernet from September 6th;
Nero d'Avola from September 12th

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



75 cl



Punta dei Venti 2017

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

IGT "Calabria" Rosato

ALCOHOL CONTENT

12% vol

SOIL

Medium texture

PAIRINGS

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

GRAPES

Gaglioppo 100%

BEST SERVED

10-12°C

TRAINING SYSTEM

90% Horizontal cordon espalier, 10% Gobelet

TIME OF HARVEST

From October 6th

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

Four months in stainless steel



75 cl