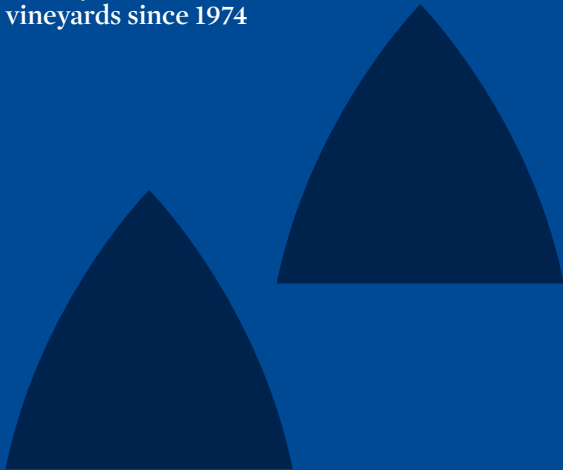




enotria
Azienda Vitivinicola
Cirò Marina, Calabria



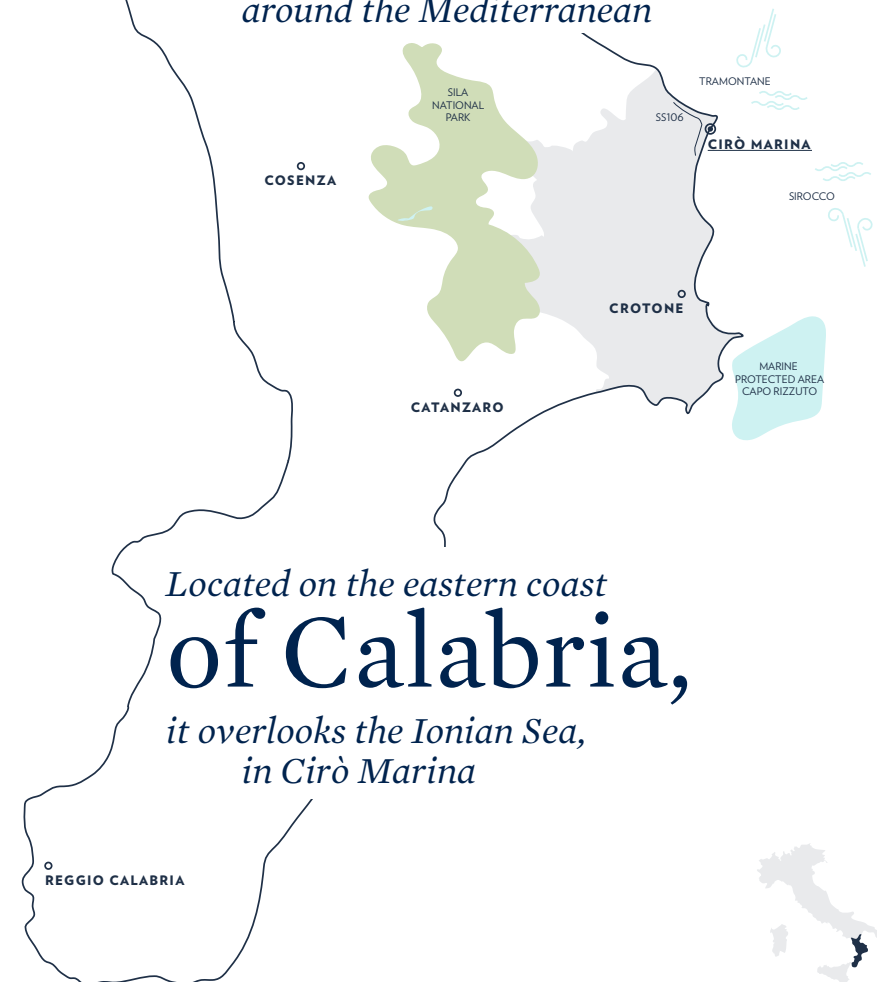
Winery and
vineyards since 1974



A land with an ancient

wine growing tradition,

*a crossroads of meetings and mutual
exchanges between civilisations from all
around the Mediterranean*



Located on the eastern coast

of Calabria,

*it overlooks the Ionian Sea,
in Cirò Marina*

*Here, everything comes from
the sea and finds its*

true essence

in the sea... even

the vineyards

Cantina Enotria was founded in 1974 by three local entrepreneurs: Cataldo Calabretta, Gaetano Cianciaruso and Armando Susanna. Their desire was to establish an **artisanal winery**: growing, processing and marketing their grapes, while building a direct contact between the grower and the consumer.

Today the team is led by Saverio Calabretta and Armando Susanna, son and grandson of the founders respectively. After all these years, the winery's production philosophy has never changed: to produce **a democratic and affordable wine**, a wine for the people, a wine that brings the pleasure of simplicity, genuineness, and the earth back to the table.

40 years

of experience.
A lifetime





*60 hectares, divided into
five enchanting*

districts

*nestled between the sea and hills
in the Cirò DOC area*

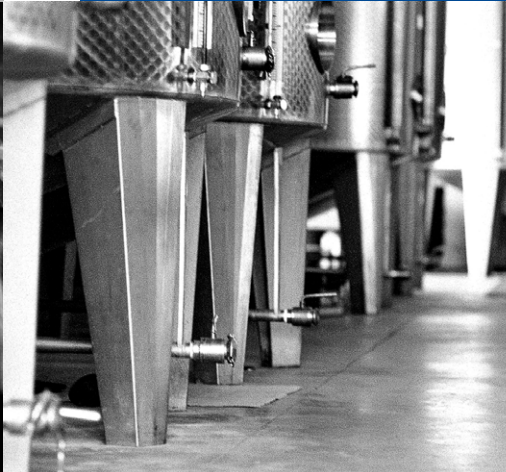
The red grapes are mostly grown using spurred cordon pruning and the white grapes using the Guyot system. At Enotria, the grapes are hand-harvested to preserve their **fragrance and integrity**.

The soils are clayey and medium-textured, and clayey soils mean wines with complex, soft and long-lasting olfactory sensations.

International and indigenous varieties are cultivated with great care, including **Greco Bianco, Pecorello, Magliocco, Gaglioppo and Nerello Calabrese**.



Neither automatic nor automated



The winery is located along State Road 106 "Jonica", only 3 km from the sea.

The Jonica has a great emotional value for the inhabitants of Cirò. It runs all along the coast, from North to South. It is the road that marks the time and places of everyday life,

as well as a place that tells how close Enotria's **bond with the sea** is.

In the cellar, both steel and lined cement fermenting vats and oak barrels are used for aging. The processing is rather artisanal. Working in a cellar over many decades has one advantage: we are neither automatic nor automated.

Tradition and
innovation.
Technology and
folk
wisdom.
This is Enotria





Gold label

Cirò Bianco
Cirò Rosato
Cirò Rosso

Cirò Bianco DOC
Cirò Rosato DOC
Cirò Rosso DOC

Roots

91
PUNTA DEI 20
106

Calabria Bianco IGT
Calabria Rosato IGT
Calabria Rosso IGT

Reserve

Piana delle Fate

Cirò Rosso Classico
Superiore Riserva DOC

enotria

Azienda Vitivinicola
Cirò Marina, Calabria

Gold label

*Cirò DOC with a clear and distinct character.
An invitation to sip*



Cirò Bianco

Appellation Cirò Bianco DOC

Grapes Greco Bianco 100%

Vinification Fermentation in stainless steel
at controlled temperature

Ageing In stainless steel

Cirò Rosato

Appellation Cirò Rosato DOC

Grapes Gaglioppo 100%

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

Cirò Rosso

Appellation Cirò Rosso DOC

Grapes Gaglioppo 80%, Calabrese 20%

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

Ageing In stainless steel

Roots

A beach that runs along the vineyards, a road that marks the life of Cirò's people, and Punta Alice with its lighthouse swept by the sea wind



91

Appellation Calabria IGT

Grapes Greco Bianco 70%, Ansonica 20%, Pecorello 10%

Vinification Fermentation in stainless steel at controlled temperature

Ageing Four months in stainless steel

Here the beaches are so long that they have numbers. To get to 91 it is needed to follow the rows as far as

the earth blends into the waves
of sand and then into the sea





PUNTA DEI 20

Appellation Calabria IGT

Grapes Gaglioppo 100%

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



106

Appellation Calabria IGT

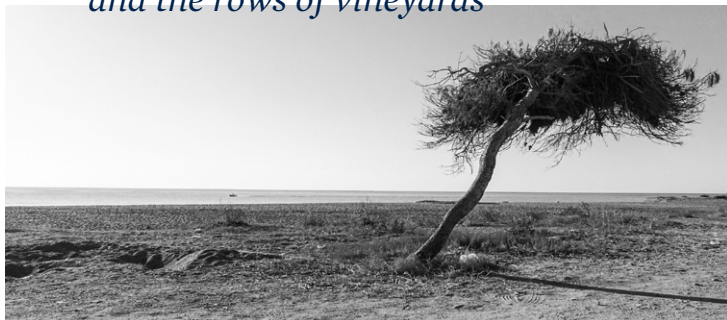
Grapes Gaglioppo 60%, Calabrese 20%, Cabernet 20%

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

*The large lighthouse at Punta Alice
looks with a bright eye
at the wind that moves*

the sand, the sea, the currents
and the rows of vineyards



*Just a few metres wide and 491 kilometres long,
State Road 106 divides the seaside vineyards
from those on the hills and*

marks the life
of the inhabitants of Cirò



Reserve

A wine with a great tradition, the supreme expression of the Reserve of Cirò DOC. It is produced with utmost care by selecting only the finest grapes



Piana delle Fate

Appellation Cirò Rosso Classico
Superiore Riserva DOC

Grapes Gaglioppo 100%

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



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