



enotria

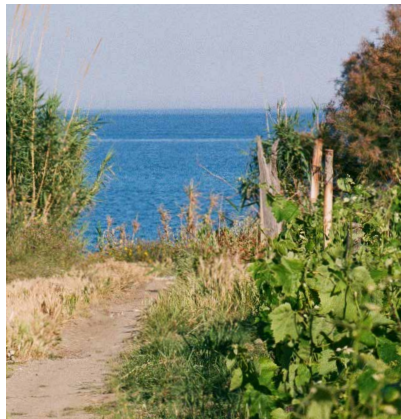
Azienda Vitivinicola

*Enotria. Winery and
Vineyard since 1974
in Cirò Marina, Calabria.*

40 years of experience. A lifetime

The Company

Cantina Enotria was founded in 1974 by three local entrepreneurs. Their desire was to establish an artisanal winery: growing, processing and selling their grapes, while establishing a direct contact between the grower and the consumer.



Values

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.



60 hectares

Five districts

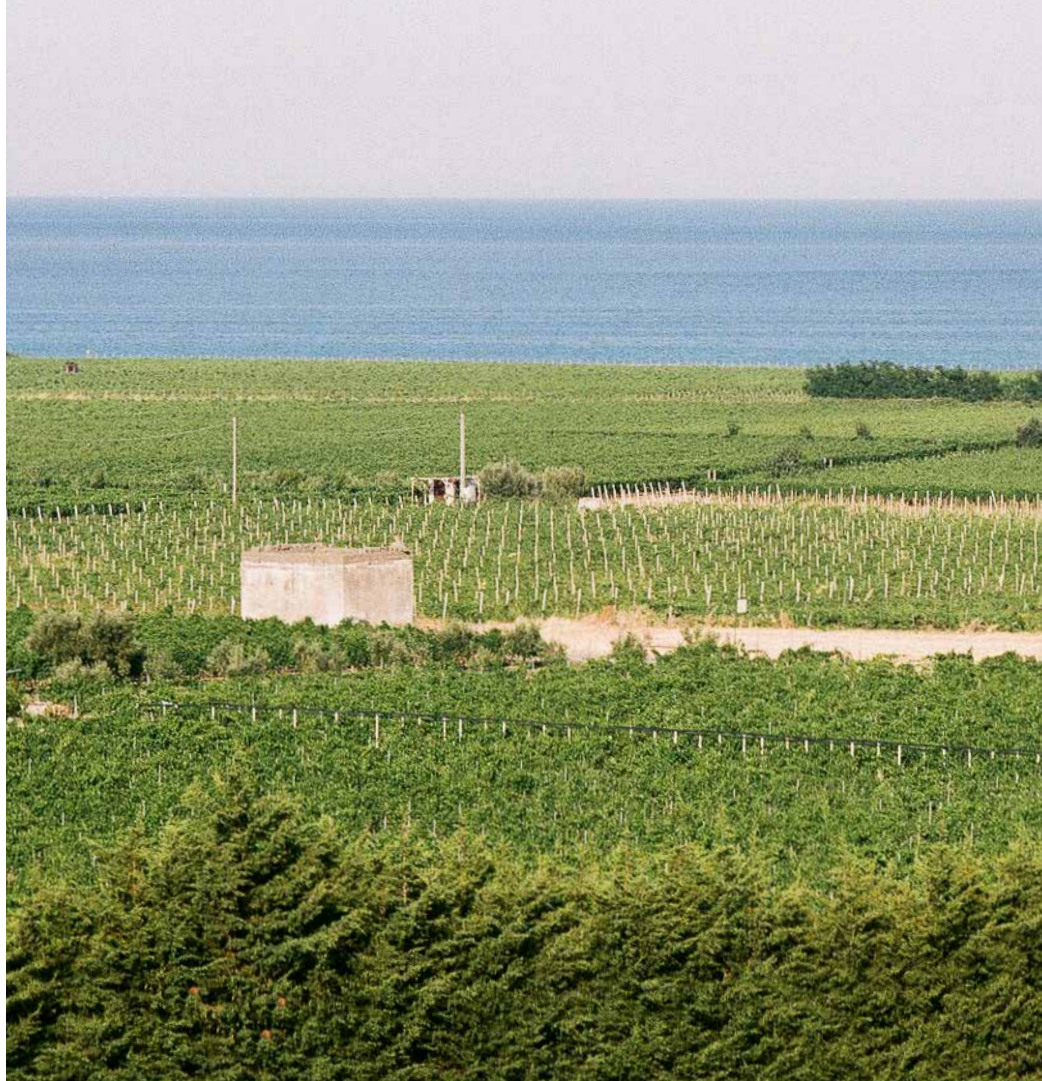
*nestled between the sea
and hills in Cirò DOC*

Territory

Cirò Marina, Calabria.

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

The Jonica runs all along the coast,
from north to south. It is the road that
marks time and places of everyday life,
as well as a place that tells how close
Enotria's bond to the sea is.



In the vineyard

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 the 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 native varieties are cultivated with great care, including Greco Bianco, Pecorello, Magliocco, Gaglioppo and Nerello Calabrese.



In the cellar

In the cellar, both steel and lined cement fermenting vats and oak barrels are used for aging. All the processing is artisanal, while the most modern technologies are applied to get the best out of the grapes. This is especially true for the white wines, so that the most delicate aromas remain intact.

Tradition and innovation *Technology and* **folk wisdom.**

This is Enotria



enotria

Azienda Vitivinicola

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

Gold label



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

Gold label



Roots



91

*A beach that runs
along the vineyards*

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



PUNTA DEI 20

*Punta Alice with the lighthouse
swept by the sea wind*

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

*A road that scans the life
of the local inhabitants*

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

Roots



Reserve



Piana delle Fate

*Greatest expression of
Cirò DOC reserve*

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



Contacts

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A stylized logo consisting of a white square with a black 'A' shape inside, followed by the text 'Azienda Vitivinicola' in a vertical orientation.
Azienda
Vitivinicola