



# 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

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

Last decade 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

Four months in stainless steel



75 cl



# 91

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

12% 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 70%, Ansonica 20%,  
Pecorello 10%

## BEST SERVED

6-8°C

## TRAINING SYSTEM

Horizontal cordon espalier

## TIME OF HARVEST

Last decade of August

## PICKED

By hands

## VINIFICATION

Fermentation in stainless steel at  
controlled temperature

## AGEING

Four months in stainless steel



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

IGT "Calabria" Rosso

## ALCOHOL CONTENT

14% vol

## SOIL

Medium texture

## PAIRINGS

Red and white meat dishes, cheeses with long ageing

## GRAPES

Gaglioppo 60%, Calabrese 20%, Cabernet 20%

## BEST SERVED

18-20°C

## TRAINING SYSTEM

90% Horizontal cordon espalier, 10% Gobelet

## TIME OF HARVEST

Last decade of September - half October

## 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