

WINES OF CALABRIA



Calabria has been a land of wine for many centuries. In the Greek Era, over than one hundred types of wine was known and cultivated; in these there were the famous wine Cirò and the wine Greco, mentioned by Virgilius and Plinius senior. Many foreign visitors since 1500 wrote about Calabrian wines. J..V. Widmann wrote that in Calabria he drunk the best wine he had ever drunk and François Lenormant wrote that Sambiasse had an excellent wine. The English writer Norman Douglas who visited Calabria in 1907, in “Old Calabria” wrote that the wines should deserve many praises and almost each village had an own wine and each family used a way to make it. Autochthonous vines are the richness of the land. In these the “D.O.C.” wines are: Cirò, Bivongi, Donnici, Greco di Bianco, Lamezia, Melissa, Pollino, San Vito di Luzzi, Savuto, Scavigna, Verbicaro, Moscato di Saracena.

Click on the bottles!

CIRÒ

The Cirò wine region is located in the eastern foothills of the La Sila region and extends to the Ionian coast. The region's *classico* (or *heartland*) is centered on the comuni of Cirò and Cirò Marina in the province of Crotona. The soil of this area is predominantly calcareous marl with some clay and sand deposits. The wines of the regions are predominantly red containing at least 95% of the Gaglioppo grape and up to 5% of the white Greco bianco and Trebbiano grapes permitted. Rosés and white wines from at least 90% Greco bianco and up to 10% Trebbiano are also made in Cirò but in very limited quantities. While a common synonym of Trebbiano is Greco, the grape is separate and distinct from the Calabrian wine grape Greco bianco. The designation of Cirò classico will only appear on red wines. Red Cirò is typically very tannic and full bodied with strong fruit presences. It is often meant to be consumed 3-4 years after vintage but can take more time to soften the tannins. It is said that Cirò was offered to winners of the ancient Olympics



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BIVONGI

Bivongi-The DOC of Bivongi is one of Calabria's newest DOCs and produces red and rosé wines from blends of Gaglioppo, Greco Nero, Nocera, Castiglione and Calabrese. The few white wines made in this region are dry wines made from a blend of Greco Bianco, Guardavalle, Mantonico Bianco, Malvasia Bianca and Ansonica as well as up to 30% of other available white grape varieties



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DONNICI

Donnici- The Donnici DOC is located south of Cosenza on the wester slopes of the La Sila plateau. The production is mainly red wine made from Gaglioppo with some blending of Greco Nero and Mantonico Nero.



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SAVUTO



- **Savuto-** The Savuto DOC is located south of the Donnici region in mountainous terrain that stretches to the coast. The vineyards located closer to the interior are cooler than other parts of Calabria, producing wines with lower alcohol levels. The red and rosé wines from this region are produced with Gaglioppo, Greco Nero, Nerello Cappuccio, Magliocco, Sangiovese and up to 25% of the white wine grapes Malvasia Bianca and Pecorello



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LAMEZIA

Lamezia Terme- The DOC of Lamezia-Sambiase is located on the plains and hill side regions around the Gulf of Sant'Eufemia near the Sant'Eufemia d'Aspromonte along the Tyrrhenian Sea. The region is very warm, allowing the grapes to fully ripen and develop body and alcohol levels. The region produces red and rosé wines from Gaglioppo, Nerello Mascalese, Nerello Cappuccio, Greco Nero, Magliocco and Marsigliana. The white wines from the region are made from Greco Bianco, Malvasia Bianca and Trebbiano



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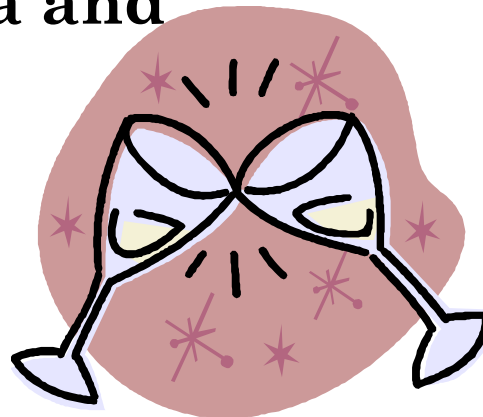


MELISSA

- **Melissa-The Melissa DOC is located south of Cirò and produces wines of similar style, though not with the same international reputation of quality. The red wine grapes of the region are the Gaglioppo and Greco Nera with some blending of the white wine grapes Greco Bianco, Malvasia Bianca and Trebbiano.**



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POLLINO

- **Pollino- The Pollino DOC is named for the nearby mountain range that forms part of the Apennines. Located near the border with Basilicata, the region produces pale, cherry red wines that need 2-3 years to develop. The wines are made primarily with Gaglioppo and Greco Nero with up to 20% of white grape varieties permitted in the blend.**



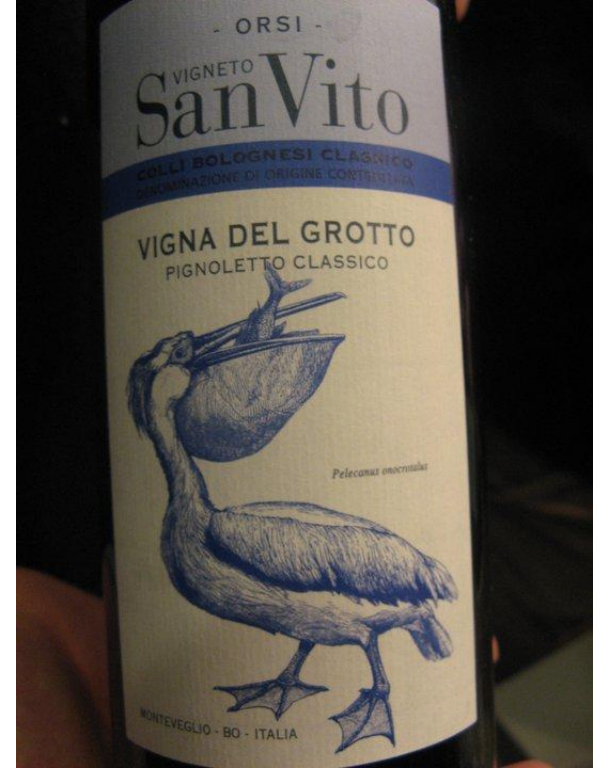
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SAN VITO DI LUZZI

- **San Vito di Luzzi- The DOC of San Vito di Luzzi is located in the hamlet of San Vito near the commune of Luzzi. The red and rosé wines from this region are produced with Gaglioppo, Malvasia Nera, Greco Nero and Sangiovese. The white wines are produced from Malvasia Bianca, Greco Bianco and up to 40% of other local white wine varieties.**



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VERBICARO

○ **Verbicaro- The DOC are of the Verbicaro region are located in the Pollino foothills, west of Pollino DOC region and extends to the Tyrrhenian coast. The dry dry red and rosé wines from this region are made from Gaglioppo and Greco Nero with a small amount of the white wine grapes Greco Bianco, Malvasia Bianca and Guarnaccia Bianca blended in. Those same white grapes also produces the limited amount of Verbicaro Bianco.**



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SCAVIGNA

- **Scavigna- The Scavigna DOC** is located south of Savuto on the western coast of Calabria. The dry red and rosé wines from this region are made with at least 60% Gaglioppo and Nerello Cappuccio with a blend of other local red wine varieties. The white wines are blend of Trebbiano, Chardonnay, Greco Bianco and Malvasia Bianca.



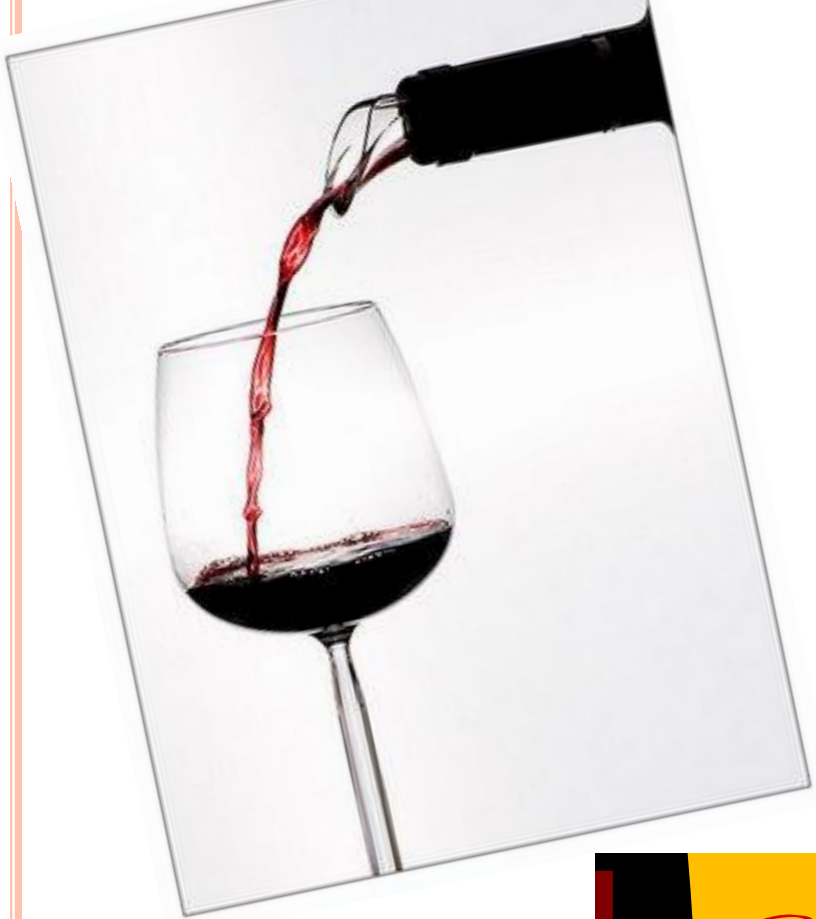
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MOSCATO DI SARACENA

Muscat of Saratoga: autochthonous and traditional cultivation and exclusive of the City of Saratoga, (Wine Cities) in the Pollino in the Province of Cosenza. It is obtained from the grape Moscato di Saratoga, sweet wine for meditation. It is produced by a method that provides for the separate vinification old muscatel grapes, made from native grapes and other grapes. The must obtained from fermentation of the grapes Malvasia, Odoacer and Guarnaccia is concentrated - through a clever and unique brewing process - to obtain a reduction of about one third of the total, this process leads to an increase in sugar content and therefore the degree strength. while the special aroma and taste derived from the grape muscatel, collected and dried a few weeks before harvest. The dried muscatel grapes, crushed manually selected and is then added - in the right proportions - to the juice concentrate. After that a long, slow fermentation makes a sweet wine with an intense amber yellow color and flavor of honey, dried figs, exotic fruit.



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