

Cirò Marina, Province of Crotona

Established: 1949

Owner: Scala family

Winemaker: Luigi Scala

Production: 35,000 bottles

Hectares under vine: 10

Viticulture: Certified Organic



Calabria is located at the 'toe' of the Italian peninsula and is characterized by its Mediterranean climate. To the north is the Apennine Mountains forming the border with Basilicata and the Ionian Sea forms the eastern and southern borders. To the west is the Strait of Messina which separates, only just, Calabria from Sicily.

The town of Cirò was one of the original Greek settlements on the southern Italian peninsula and the site of the earliest Olympic games, where an ancient version of Cirò wine was given to the winners as a prize. Cirò is Calabria's best known wine region, extending from the Ionian coast to the eastern foothills of La Sila with the *classico* zone centred around Cirò and Cirò Marina in the province of Crotona. Here, Gaglioppo is king. One of Italy's oldest varieties, recent DNA studies have found that Gaglioppo is a natural crossing of Sangiovese and Mantonico. The name Gaglioppo is derived from a Greek word meaning 'beautiful foot', owing to its cherubic and plump ripe bunches.

Gaglioppo is a low colour variety and the wines often have an orange tinge, a factor that has, in the past, seen the wines blended with darker varieties such as Cabernet and Merlot. However, with renewed interest in Italy's native grapes, Gaglioppo is taking centre stage and might just be the next Nerello. Ian D'Agata writes in *Native Wine Grapes of Italy* that "the best examples of Cirò or any monovarietal Gaglioppo wine, exude aromas of small red berries and citrus zest, with mineral and delicate underbrush notes that are not unlike a lighter, more saline Nebbiolo wine".

Cirò Bianco DOC

100% Greco from the family's lowest vineyards, between 100 to 150 meters above sea level. The Greco type found in Calabria is distinct from the one of the same name in Campania. Fermented and aged in stainless steel, this is fresh and crisp with hints of white flowers and lemon.

Cirò Rosato DOC

100% Gaglioppo given about 12 hours skin contact to extract a pale strawberry pink with orange reflections and just a hint of the grapes abundant tannins. A unique and refreshing rosato that is delicious with typical southern Italian antipasti.

Cirò Rosso Classico Superiore DOC

100% Gaglioppo from 'vigneto Franza' in Contrada Franza, land that has been in the Scala family since the 17th century. Planted in 1965 on clay and sandy soils, the climate is hot and dry but the Ionian has a moderating influence, bringing cooler temperatures at night. Gaglioppo might be light in colour but it is big in tannins so at Scala they age their wine for up to three years in large underground cement tanks. Reddish with a brick tinge, the nose is a little wild with berry fruit and floral notes plus spices, meat, leather and liquorice. The palate is medium bodied with a sweet core of fruit and dusty tannins.

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