



A land of vineyards, a story of values

Enclosed between two seas, Calabria offers an ever-changing and unparalleled landscape, from the arduous peaks and thriving woods of its inland to the bright beaches of its coast. Here is Cirò, overlooking the Ionian Sea, with its hills and plains covered in vineyards, nestled in the Mediterranean. Librandi draws inspiration from this unique landscape to channel the enological tradition of an area identified by an inclination for viticulture. In Cirò Marina, where our company is based, a land of vineyards meets a story of values, of roots and willingness to open up to the world: this is Librandi, a family of winemakers since four generations.

Agave, a Mediterranean harmony

To represent our company's spirit we chose the agave, a generous and persistent plant, the symbol of all the warmth of the Mediterranean Sea. Our land, with its harmony, showed us the way: on one hand, we made the most of our tradition with head-training, historical rootstocks and the teachings of winemaking experts which skills are rooted in centuries of local viticulture, on the other hand, we invested in innovation and research.

Quality starts in the vineyard

Everything began in the 50s, with our family vineyards. In the first twenty years, the company grew and worked following Cirò thousand-year old winemaking tradition. Thanks to brothers Antonio and Nicodemo Librandi's innovating boost, we steered towards a greater quality, selecting the best existing grape varieties of Gaglioppo and Greco Bianco, and subsequently operating accurate replanting according to the standard of local viticulture. In the early 70s, the yields per hectare were radically reduced in order to enhance the quality and the character of our wines.

International and traditional grape varieties

Our company runs on passion and research. For this reason, in the 80s, beside the local varieties we introduced several grapes that were new to Calabrian viticulture, such as **Cabernet Sauvignon**, **Cabernet Franc**, **Chardonnay** and **Sauvignon Blanc**, which adapted perfectly to our soil and climate and gave birth to some groundbreaking, ambitious wines. Producing superior wines is like telling a story, bringing a land and its beauty into the glass. With this in mind, we delved deeper into our knowledge of Gaglioppo and Greco Bianco while at the same time researching and recovering some local historical varieties that were very common in our region, and in small amounts also in the Cirò area, such as **Mantonico**, a white grape, and **Magliocco**, a red grape.

Our olive oil

The olive tree has always had a symbiotic relationship with the grapevine. Librandi's EVO oil is the outcome of a devoted olive growing, including careful harvesting by hand at the first trace of veraison and cold pressing in our oil mill. From 80 hectares of olive groves, four olive varieties reach the milling stage: Carolea, Frantoio, Tonda Strongolese and Leccino. Our oil has the personality of our land and a peculiar authenticity of taste and aroma: it is very low in acidic content, intense, fruity, with a pleasantly spicy note.

Librandi Antonio e Nicodemo S.p.A.

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The vineyards, the olive trees and the sea – Mediterranean Heart

Ancient Greeks settled in Calabria and renamed it Enotria Tellus, «Land of Wine», for its extraordinary weather, its grandiose landscape – harsh yet generous – and its captivating fruits. Throughout the centuries, this **unique terroir** gave life to the wine culture that became our heritage. For this reason, at Librandi's we have the privilege and the responsibility of operating in an area with an impressive tradition and an extraordinary potential for quality.

Librandi owns 232 hectares of vineyards, 80 hectares of olive groves and some wooded land, divided in 6 estates:

Rosaneti: 260 hectares / Critone: 51 hectares / Ponta Duca San Felice: 22 hectares / Pitaffo: 10 hectares / Brisi: 1,5 hectares / San Biase: 5 hectares

The winery

In the early 50s, inside a little winery located in via Tirone, Cirò Marina, we began vinifying and bottling some Gaglioppo and Greco Bianco grapes from the family vineyards. In 1975, encouraged by the growing sales and the need of a larger space, we opened our production complex in Contrada San Gennaro, which to this day houses Librandi's headquarters. In our 7000mq space, between stainless steel tanks and barriques, we have a total storage capacity of about 54.000 hectoliters.

Our wines, ambassadors of the Mediterranean Sea

Our wines are the ambassadors of our land and culture, ideas that find fulfillment in our vineyards and in our dedication. *Doc Cirò*, which thanks to its ancient tradition is the main wine-producing area in Calabria, is the land of Gaglioppo, one of Italy's oldest vine varieties. The «Black Prince», as it is called in Cirò, with its long grape, its bold color ranging between blue and black, and its glowing reddish reflection, represents our territory with wines such as **Cirò Rosso**, **Cirò Rosso Riserva Duca Sanfelice**, and **Rosato**: traditional wines, characterized by a genuine territorial mark. In the neighboring *Doc Melissa* area, we produce **Asyilia Rosso**, a different way of interpreting the traditional Gaglioppo grape variety, enhancing its fruit and its instant delightfulness. In the white wine department, Greco Bianco is our leading grape variety. With its ambered gray grapes and their juicy savory pulp, we produce both **Cirò Bianco**, a dry wine with a delicate scent, and **Asyilia Bianco**, a *Doc Melissa* with an appealing saltiness, a trademark of our coastal land.

As previously mentioned, the introduction of international varieties in our estates gave birth to a series of blends named *Val di Neto Igt. Gravello*, made from Gaglioppo and Cabernet Sauvignon grapes: a territorial imprint that we elevated in elegance and personality. With that same willingness to balance both the local and the international element, we conceived **Terre Lontane** rosé, a blend of Gaglioppo and Cabernet Franc, while **Critone**, a blend of Chardonnay and Sauvignon Blanc, where freshness and saltiness, straightforwardness and depth, coexist in a white wine with an international appeal.

Our great research commitment and our recovery of Calabrian local varieties brought us to the rediscovery of Magliocco Dolce. Within the Cirò area, this grape was traditionally used in small percentages, as an addition to other wines. We decided to create our personal interpretation of this grape, using it as a single-variety for the first time, creating **Magno Megonio**, a wine that embodies a «new» tradition projecting into the future of our region.



Heartened by these firm beliefs, we decided to promote another historical Calabrian variety, Mantonico, a white grape with a great potential. This is how **Efeso** was born: an ambitious, complex and very ageable wine. Mantonico is also at the heart of the dessert wine **Le Passule**, that recalls ancient Greece's meditation wine. Last but not least, our sparkling wines. Two classic methods, **Almaneti**, literally *Soul of the Neto*, a white brut made from Chardonnay grapes, and **Rosaneti**, a rosé brut made from Gaglioppo grapes, and **Labella**, a Charmat method wine, light and bubbly.

Production and distribution

The company bottles and markets about 2.500.000 wine bottles and 25.000 oil bottles, while the distribution is mainly focused on restaurants, wine shops and selected venues.

The national market takes up 55% of the production. Foreign markets, including Switzerland, Austria, France, Luxembourg, Netherlands, Belgium, Denmark, United Kingdom, Norway, Sweden, Finland, Greece, Spain, Ireland, Russia, Croatia, Hungary, Slovakia, Czech Republic, Bulgaria, Poland, Ukraine, Latvia, Malta, Lebanon, all of Canada's provinces, Brazil, Australia, New Zealand, United States, South Korea, China, Hong Kong, Taiwan and Japan, are directly managed by the company, which pays frequent visits to foreign clients and takes part in the main international shows and fairs.

Research: the experimental fields

Librandi's research history began in 1993, when we created our first experimental vineyard in Cirò Marina, grafting Magliocco, Arvino, Mantonico Bianco and Pecorello, all grape varieties that had once been included with different shares in Calabrian vineyards and over the years had been replaced with simplest and more productive varieties. In 1997, after buying the Rosaneti estate, we chose to keep working on local grapes, a vision we shared with Donato Lanati, who the following year became the winery's technical director. These early stages of research led us to produce groundbreaking wines with a great character, such as **Magno Megonio** (Magliocco) and **Efeso** (Mantonico). In the wake of these encouraging achievements, we decided to widen our interests, extending our research to many of the varieties present in the regional territory. For this purpose, in the year 2000, we planted a new **experimental vineyard**, composed of 2.500 vines split in 25 local varieties that helped us pinpoint the most interesting grapes. Our research work never stopped but rather saw us intensify our partnerships with research institutes and increase our investments, that in turn brought us knowledge, scientific publications and, eventually, an improvement in the quality of our wines. The distinctive symbol of this work is our 2003 experimental vineyard, that collects about 200 grape varieties retrieved throughout the regional territory, arranged in a vineyard with the characteristic spiral shape. The results of these field studies were published in the book "IL GAGLIOPPO E I SUOI FRATELLI – I vitigni autoctoni calabresi" ("GAGLIOPPO AND ITS BROTHERS – Native Calabrian Vines").

Heartened by the awareness that Calabria is Italy's most important grape germplasm reservoir, the region that boasts the most vine varieties, we followed with our studies on the regional grapes. The result of this work was the publication of the scientific essay "VITIGNI DI CALABRIA – Selezione e Potenzialità Enologiche", 2012 ("GRAPES OF CALABRIA - Selection and Wine-Making Potential"). In 2014, as a successful completion of our efforts, the long-time partnership between Librandi, IPSP-CNR and Enosis led to selecting and registering in the Italian Register of Grapevine Varieties the first Calabrian cultivar clones: 4 Gaglioppo, 4 Magliocco dolce and 2



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Pecorello clones. Our constant attention to research supplies us with the scientific information that is crucial to improve the quality of our wines. With this need in mind, in one of our last studies we focused on rootstocks. We thought it would be advisable to analyze the relationship between rootstocks and Gaglioppo's quantitative-qualitative traits, so we grafted the same clone on 20 different rootstocks, some of which traditional for the area and some completely new. This study has been published in the book "Studio per l'individuazione dei portinnesti più adatti alla coltivazione del Gaglioppo" ("A study to identify the most suitable rootstocks for the cultivation of Gaglioppo"), Rubbettino, 2015.

Librandi: a Calabrian grape-growing model

Every year, in addition to our fields harvest, we use quality grapes exclusively gathered in the Cirò DOC area. In 2008, to promote the strong relationship between us and our local selected suppliers, in a perspective of mutual growth in knowledge and in the final products quality level, we created "I Vignaioli del Cirò", an organization that to this day counts 42 members. The main purpose of "I Vignaioli del Cirò" is sharing the same goals, information and strategies in order to aim together at amazing results.