

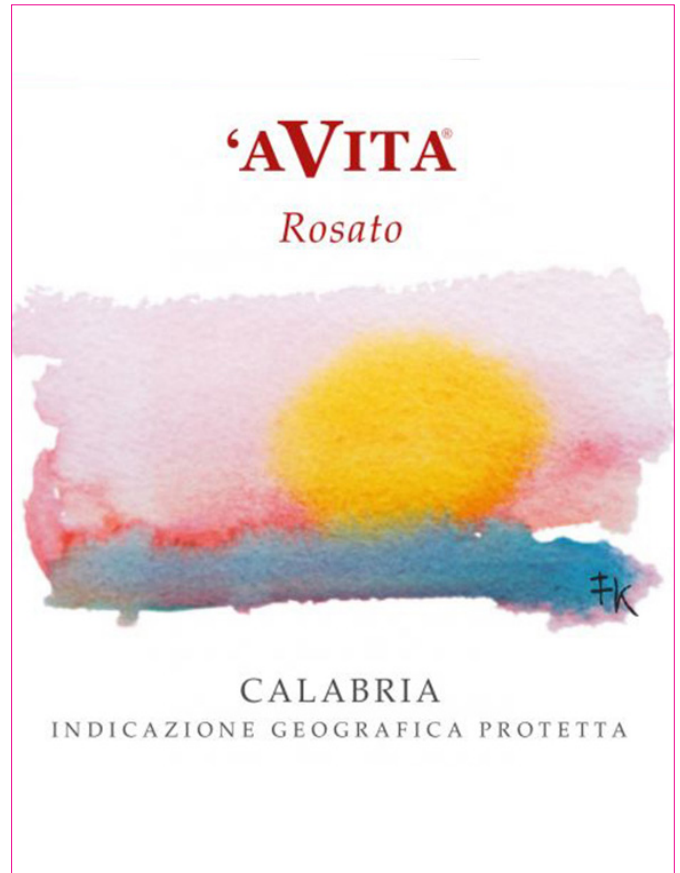


'A VITA

Calabria, Italy

Cirò wine can be traced back to antiquity, when it was allegedly served to the winners at the ancient Olympics. Run by husband and wife team Francesco and Laura de Franco, 'A Vita is located on the arch of Italy's boot tip, nestled between the Ionian sea and Sila mountains; this situation ensures both coastal influence and dramatic diurnal shifts. DOC Cirò is dominated by one producer: Librandi, who produces over 200,000 cases per year. By contrast, Francesco & Laura make only 2000 cases total.

The red wines are 100% Gaglioppo, a rustic variety native to the area which typically has dusty tannins and aromas of roses; it is an offspring of Sangiovese and a cousin to Nerello Mascalese. The vineyards are certified organic, and no fertilizer is used. Instead they plant cover crops, and are careful to not work the soil so as to favor natural biodiversity. In the cellar, there is zero technological input: the wines are fermented spontaneously without temperature control, decanted naturally, and are never rushed. A small amount of sulfur is used at bottling. The wines are often aged in bottle for an extended time before release.



Rosato IGT Calabria 12/750ml

100% Gaglioppo from massale selection. This parcel-Vigna Fego- has clay/marl soils, and is very close to the ocean; farmed organically, with cover crops and wild herbs. The average age of the vines is 9 years, and the site is planted with 5,500 vines per hectare. The fruit is harvested manually at the end of September.

After crushing and destemming, the grapes macerate for 12 hours in stainless steel without temperature control, after which they are not pressed, but drained by gravity. Fermented with native yeast, and no temperature control; 100% malolactic. Aged 8 months in stainless steel.

Technical Specifications

Product Type: Rosé

Appellation: IGP

Varietal: Gaglioppo

Farming Type: Organic