



LINARDI

*Master Winemakers
of Cirò d.o.c.*



1964: our first bottle



Winemaking has always been one of the most important activities on the agricultural calendar. Our family started producing wine centuries ago, and since then it's always been a fundamental part of our life. Here, people always grew their own vineyards, selling only a part of the harvest. Today things haven't really changed. Grapes and must from Calabria have always been in demand, owing to the marvellous ageing capacity of their wines. In the past, when northern wines were beginning to turn sour, in the canteens appeared wines, from the sunny south of Italy, in perfect conditions for much more time to come.

*My father was born in Bocchigliero, a rural community in the Sila mountains. Every family in the village was a proud owner of a vineyard 'ad alberello', on which grapes such as Gaglioppo, Pedilungo, Trebbiano and Greco Bianco were grown. And everyone was certain of producing the best wine in the village!
In 1960, with the arrival of modern oenological techniques, my father decided to open a small winery in Cirò Marina. Since then, every year he buys quality grapes from vineyard owners of the place, who thoroughly tend to their property during the whole year.*

He established a good market for his wines between Cirò and Milan. After the acknowledgment of Cirò as a 'Denominazione di Origine Controllata' wine in 1968, he added Riserva wines to the classic Cirò line. In 1972, having secured a flourishing market in Northern Italy, he proudly opened 'Linardi Casa Vinicola', a modern winery perfectly suited to produce and market in the world his Cirò wines.

I grew up with the winery, so it was only natural for me to choose to further my father's research and contribute to our regional wines. During my oenological studies in Conegliano, Veneto, I became more interested in experimenting with indigenous grapes from Calabria. Today, this is in fact is my foremost interest.

Gaglioppo grapes have a distinct and remarkable advantage when it comes to both style and ageing. Our red wines are powerful and bold, unique in colour, aroma, and flavour. Our whites are delicate and harmonious. Working with such rare grapes is both a great challenge and a privilege, and I'm confident that, with time, our wines will be acknowledged and appreciated.

*I hope that this brochure depicts our work satisfactorily,
and that you'll soon be able to try out our wines.*

Linardi Roberto - Oenologist



Francesco e Roberto Linardi



Cirò Rosso

Our Red Cirò Wine is produced from Gaglioppo grapes, cultivated as bush trained vines or low espalier in the Cirò d.o.c. area.

Having reached the right maturation, the grapes are hand-picked, brought to the Company, destemmed and macerated in fermentation vessels for 2 to 4 days. An intense ruby red wine is obtained, growing into a garnet-coloured wine with maturation.

This wine is put into trade after one or two years from the date of harvest and can maintain its characteristics for 3 to 4 years.

Our Red Wine is the ideal product for daily suppers and dinners or convivial moments with friends.

Grapes: 100% Gaglioppo
Alcohol content: 13% Vol
Bottle: Conical 750 ml
Serving temperature: 18°C

Gastronomic suggestions:
goes well with red meats, game,
spicy cold cuts and aged cheeses.

It is advisable to uncork the bottle
just before serving.



Cirò Rosato

Our Rosé Cirò Wine is produced from Gaglioppo grapes, cultivated as bush trained vines or low espalier in the Cirò d.o.c. area.

Having reached the right maturation, the grapes are hand-picked, brought to the Company, destemmed and macerated in fermentation vessels for 12 to 18 hours.

A lively deep pink wine is obtained, with intense and persistent aromas.

This wine is put into trade from 3 to 4 months after the harvest and maintains its characteristics even after 18 months.

Our Rosé Wine is the ideal product to accompany daily dinners and suppers or convivial moments with friends.

It is to be enjoyed cool, especially during the warmer months.

Grapes: 100% Gaglioppo

Alcohol content: 13% Vol

Bottle: Conical 750 ml

Serving temperature: 12°C

*Gastronomic suggestions:
goes well with white meats, appetizers,
fresh cheese and fat fish.*

*It is advisable to uncork the bottle
just before serving.*



Cirò Bianco

Our White Cirò Wine is produced from Greco Bianco grapes, cultivated as bush trained vines or low espalier in the Cirò d.o.c. area.

Having reached the right maturation, the grapes are hand-picked, brought to the Company, destemmed and pressed, in order to immediately separate the must from the skin and avoid the extraction of coloured substances.

Thanks to this process, a pale yellow wine is obtained.

This wine is put into trade from 3 to 4 months after the harvest and can maintain its characteristics even after 12 to 14 months.

Our White Wine is the ideal product to accompany daily dinners and suppers or convivial moments among friends.

It is to be enjoyed cool, especially during the warmer months.

Grapes: 100% Greco Bianco

Alcohol content: 11.5% Vol

Bottle: Conical 750 ml

Serving temperature: 12°C

Gastronomic suggestions: goes well with light appetizers and all types of fish.

It is advisable to uncork the bottle just before serving.



Cirò Rosso Superiore

Our Rosso Superiore Cirò d.o.c. is produced from Gaglioppo grapes cultivated as bush trained vines in the Cirò d.o.c. area. The grapes are aged a few more days than normal in order to increase the amount of sugar content and other substances. When ready they are hand-picked, brought to the Company, destemmed and macerated in special wine makers for a period varying from 3 to 4 days, enough time to extract the right amount of polyphenols and tannins from the grape peels.

This process is needed in order to get a wine that can age for at least 5/6 years.

An intense red wine is obtained, which will tend to brick colour during maturation.

This wine is put into trade at least 3 years after the harvest and can keep its characteristics for more than 6 years.

Our Rosso Superiore is the ideal product to accompany special dinners and suppers with well-structured, persistent food.

Grapes: 100% Gaglioppo
Alcohol content: 13.5% Vol
Bottle: Conical 750 ml
Serving temperature: 18°C

Gastronomic suggestions:
goes well with red meats, game,
spicy salami and aged cheese.

It is advisable to uncork the bottle
half an hour before serving.



Galiò *Vino Bianco*

Our Galiò is a white wine, produced exclusively from black Gaglioppo grapes from a single vineyard cultivated as bush trained vines or low espalier in the Cirò d.o.c. area.

This particular product was created for the first time in 1992 by the oenologist Roberto Linardi through a peculiar vinification of black Gaglioppo grapes in white wine, the first and only one of this type carried out in Calabria.

In 1995, after 3 years experimentations, the first bottles of Galiò were put into trade, achieving as much success from the public as from industry professionals.

Since then, in vintages ideal for this type of vinification, approximately 3300 bottles are produced.

When ready, black grapes are hand-picked and brought to the Company, where soft pressing is immediately carried out.

Only a small part of the result of this process produces this exceptional intense yellow wine.

This wine is put on the market at least 2 years after the harvest and can keep its characteristics even after several years.

Our Galiò's bouquet is rich in maturing aromas, and the full and round body is particularly remarkable. It is the ideal product to accompany dinners and special suppers, and to taste a unique type of wine.

*Grapes: 100% Black Gaglioppo Grapes
Alcohol content: 13% Vol
Bottle: Heavy Conical 750 ml
Serving temperature: 12°C*

Gastronomic suggestions: goes well with white, even well seasoned meats, appetizers, fresh and medium-aged cheese, fatty fish, salami.

It is advisable to uncork the bottle just before serving.



Cirò Rosso Superiore Riserva

Our Rosso Superiore Riserva Cirò d.o.c. is produced exclusively from black Gaglioppo grapes from a single vineyard cultivated according to tradition as bush trained vines in the Cirò d.o.c. area.

During particularly qualitative years, when ready, the grapes are hand-picked, carefully selected and brought to the Company, where they are destemmed and undergo the vinification process.

An intense ruby coloured wine will be obtained, that will refine its organoleptic characteristics through several years of maturation in steel and bottle.

To obtain the qualification of Riserva, our Cirò Rosso Superiore must be placed on the market at least after 2 years from the harvest, but as a tradition our Company lets the wine age for no less than 4 years in steel and 6 months more in bottle, in order to introduce a particular and unique product, whose pleasant taste can be appreciated even after 10 years from the harvest.

This renowned wine has the real characteristics and original style of Cirò d.o.c. and can't be compared to any other Italian reserve.

Its complex aroma reminds of wild rose, spices, leather and cinnamon.

It is full bodied, dry and persistent, with intense and nobles tannins that smooth out with time.

Our Rosso Superiore Riserva is the ideal wine to accompany dinners and special suppers.

Given its particular characteristics, it can also be defined a "meditation" wine, to be enjoyed on its own.

Grapes: 100% Gaglioppo

Alcohol content: 14% Vol

Bottle: Heavy Conical 750 ml

Serving temperature: 18°C

Gastronomic suggestions: goes well with game, red meats, seasoned and spicy cheese, seasoned and spicy cold cuts.

It is advisable to uncork the bottle half an hour before serving, without decanting.

Cirò Rosso Superiore Riserva Barricato

This Cirò Riserva Barricato is only produced during exceptional harvests from bush trained vines, just according to tradition.

The grapes are hand-picked, brought to the company, and after the vinification the wine matures in steel vats.

A short passage in new oak barrels follows, before the product is allowed to rest, bottled, for the finale ageing.

The passage in oak barrels allows the pleasant oak tannins to blend with the distinctive and noble features of the Riserva.

This Riserva has a remarkable ruby colour and warm orange reflections.

The bouquet recalls feelings of dried rose, spices, leather and cinnamon.

This wine is full bodied, intense and rich, with added complexity due to the oak ageing period.

This Riserva Barricato has an exceptional cellar life and will maintain its optimal characteristics for at least 10 years from the date of harvest.

Each limited edition bottle is hand crafted, wax sealed and numbered, and comes with an optional pair of sealing wax openers.

Grapes: 100% Gaglioppo

Acohol content: 14%

Serving temperature: 18°C

Gastronomic suggestions: goes well with roast dishes and mature cheese.

It is advisable to uncork the bottle half an hour before serving, without decanting.



Cirò Rosso Superiore Riserva Magnum

This renowned wine has the true characteristics and original style of long ageing Cirò d.o.c. It's produced only in particularly qualitative years from black Gaglioppo grapes of a single vineyard, cultivated according to tradition as bush trained vines in the hills of the Cirò d.o.c. area. Only part of the grapes, mature at the right point and suitable to produce a long ageing wine, is collected from the vineyard.

Roberto Linardi follows closely the maturation of this Riserva for a period of four to five years in steel; afterwards the wine is further aged in bottle for at least two years.

This Cirò Riserva has an exceptional ageing capability and keeps its optimal characteristics unchanged for over 10 years from harvest, also thanks to its hermetic closure in sealing wax.

Maturation aromas are part of its complex fragrance, enhanced by a right oxygenation carried out directly in the bottle.

This Riserva is full bodied, dry and persistent, with noble tannins that smooth out during its long ageing.

This wine is the ideal choice for a true connoisseur who seeks a unique, exceptional wine.

The bottle is a 1.5 litre Magnum with sealing in wax, in a single wooden package.

*Grapes: 100% Gaglioppo
Alcohol content: 14% Vol
Serving temperature: 18°C*

Gastronomic suggestions: goes well with game, red meats, seasoned and spicy cheeses, spicy and seasoned cold cuts.

It is advisable to uncork the bottle an hour before serving, without decanting.



Solì Bianco

Our Solì is a lively white wine obtained from low espalier vineyards, cultivated on the Cirò d.o.c. territory and in neighbouring areas.

The grapes are hand-picked, brought to the Company, destemmed and immediately pressed, in order to separate the must from the skin and avoid the extraction of coloured substances. A pale straw yellow wine is obtained.

This product is ideal as an aperitif or for daily dinners and suppers.

It's to be enjoyed cool, especially during summertime.

Grapes: white

Alcohol content: 10.5% Vol

Bottle: Conical 750 ml

Serving temperature: 8-10°C

*Gastronomic suggestions:
goes well with simple and
undemanding dishes,
rather based on fish.*

*It is advisable to uncork the bottle
just before serving.*





Le Magare

This Red I.G.T. wine is obtained from low espalier vineyards cultivated throughout the Cirò d.o.c. territory.

The grapes are hand-picked, brought to the Company, destemmed and macerated in special wine makers for the necessary time to extract the right amount of polyphenols and tannins from the grape skin, in order to get a wine that can be put on the market a few months from harvest.

A standard intense red wine is produced.

Being put into trade soon after the harvest, this wine can keep its optimal characteristics for two years.

Le Magare is the ideal product to accompany simple dinners and suppers, to be matched with dishes of medium structure.

Alcohol content: 12% Vol

Bottle: Conical 750 ml

Serving temperature: 16-18°C

Gastronomic suggestions: goes well with appetizers, simple white and red meats, fresh cheese, cold cuts.

It is advisable to uncork the bottle just before serving.







LINARDI

LINARDI CASA VINICOLA
VIA NAZIONALE S.S. 106
88812 CRUCOLI TORRETTA
(KR) - ITALIA
TEL. +39 0962 34094
linardi@linardi.com
www.linardiwines.com
facebook @linardiwines
instagram linardi_wines