



ABOUT THE PRODUCER

The son of a grain merchant, Roberto Ceraudo grew up in the Calabrian countryside and dreamed of having his own land. In 1973, he borrowed money to buy an abandoned 100-acre estate in Strongoli, in the hills above the Ionian coast, just south of the Cirò wine appellation. Today Ceraudo produces nine wines, all under the Val di Neto appellation, growing a variety of local and indigenous grapes. Ceraudo became the first in the region to bottle a dry white made solely from the local Pecorello variety and in 1987 converted all operations to meet organic certification requirements. Committed to a natural way of grape growing and winemaking, Roberto believes in leaving nature to follow its own rhythms.

[Read more - www.ceraudo.it/](http://www.ceraudo.it/)



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Certified Organic

TOTAL AREA UNDER VINE

20 hectares

LOCATION OF VINEYARDS

Hills of Strongoli

SOIL DETAILS

Combination of clay and sand

GRAPES

Pecorello, Greco Bianco, Mantonico, Gaglioppo, Magliocco, Greco Nero,



IN THE CELLAR

WINEMAKER

Roberto Ceraudo

YEAST UTILIZED

Locally selected yeasts

FILTRATION STABILIZATION

Cold stabilization and light filtration

FERMENTATION & AGING VESSELS

Stainless steel for fermentation, aging for some of wines takes place in French oak casks



ADDITIONAL NOTES

WINEMAKING STYLE

From a sensory perspective, the Ceraudo vineyards reveal an exquisite elegance distinguished by intricate layers of flavor, remarkable uniformity, and a lingering aromatic allure. The proximity to the sea, the nuanced terrain, and the micro-climate converge to yield wines that are simultaneously vibrant and redolent. Within each sip, one can discern the sun-kissed fruit and delicate floral nuances, evoking a compelling journey through the enchanting landscapes of southern Italy.

WINES PRODUCED

Petelia, Grisara, Imyr, Grayasusi (copper & silver labels), Dattilo, Petraro, Nana

TOTAL PRODUCTION

75,000 bottles

