



Azienda Agricola
CERAUDO

STRONGOLI
(C r o t o n e - I t a l i a)

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Ceraudo family: the roots and one vision.

Contrada Dattilo, extends for over 60 hectares. It is located in Calabria in the territory of Strongoli Marina, ancient Petelia, close to Crotone, the city of Pythagoras.

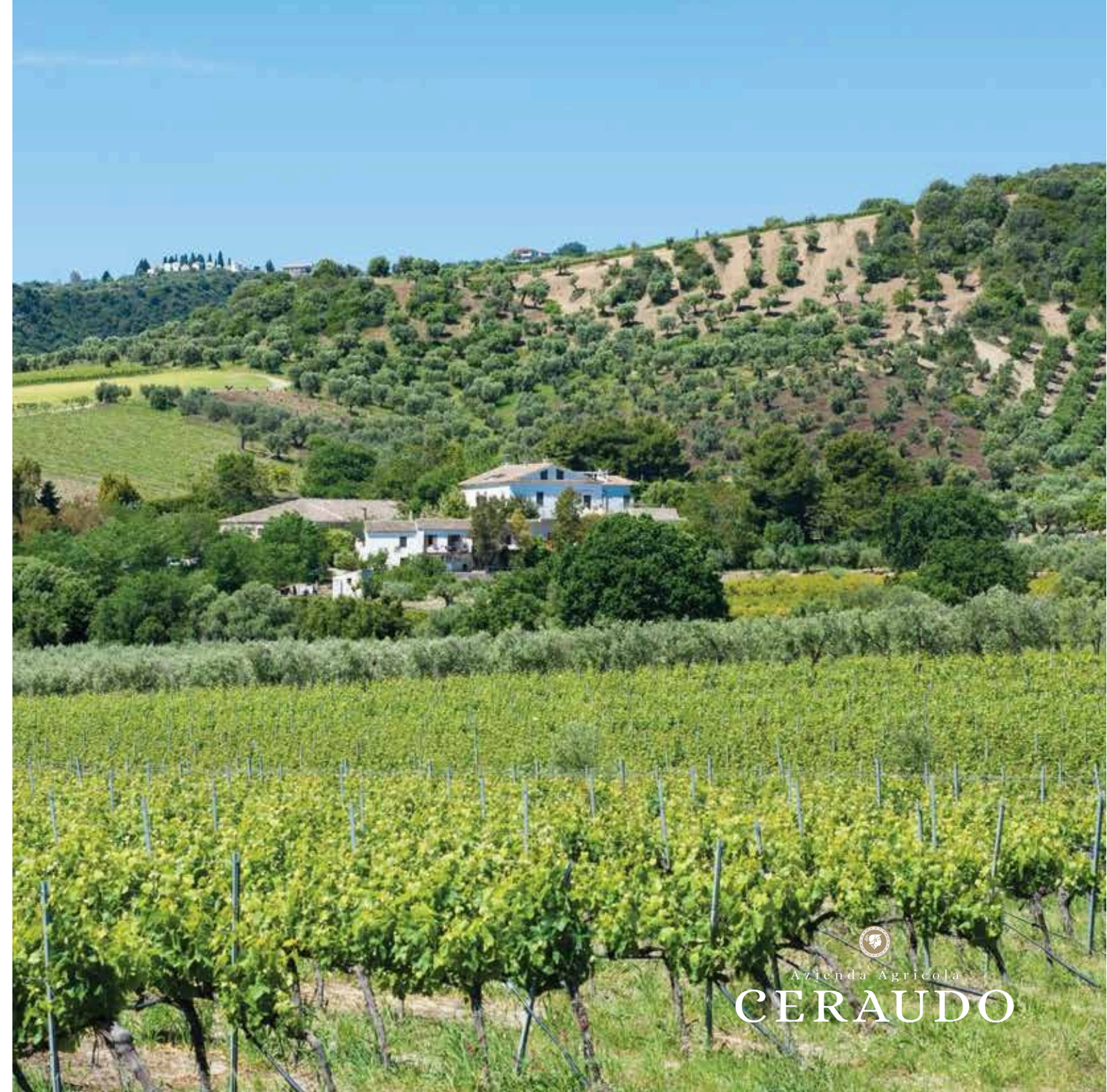
There are 20 hectares of vineyards, 37 of olive groves and 3 dedicated to citrus fruit. From a naturalistic point of view, the land that houses Contrada Dattilo is perfect for the cultivation of quality vine. We are less than two kilometers from the Ionian Sea, at 60 meters above sea level.

The whole Ceraudo family is involved into running the business: Roberto, father, and his three children. Giuseppe manages cultivation and production. Susy, a business economics graduate, is concerned with administration and sales. Caterina is a qualified oenologist who manages the cuisine of the Michelin-star Dattilo restaurant owned by the Ceraudo family.

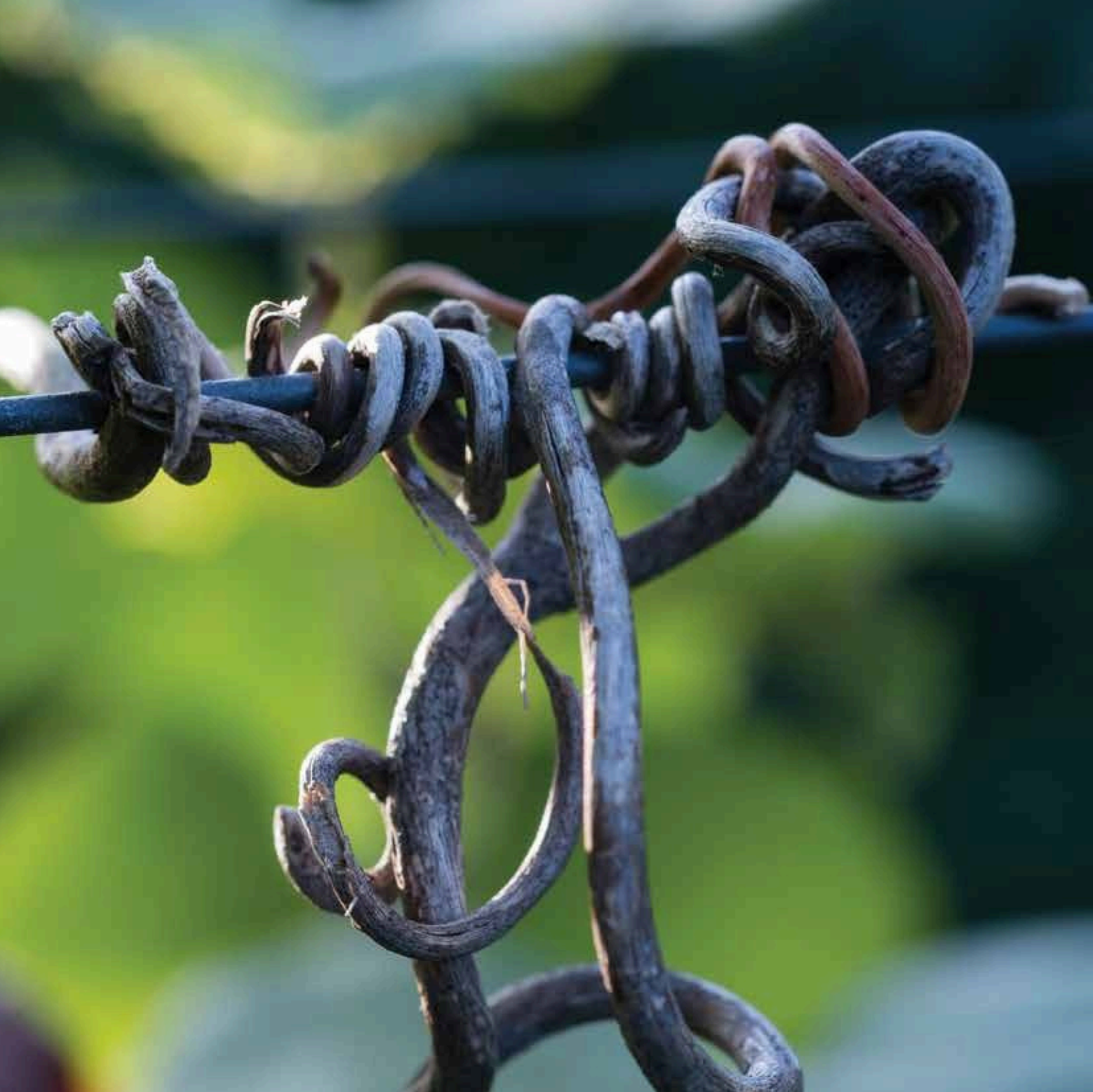
Since the very beginning, - meaning the 80s, - contrada Dattilo, where Ceraudo farm is located, -has been a pioneer of organic agriculture, which brought it to obtaining an ICEA certification in 1991 (The Institute of Ethnic Certification).

For about 30 years our land has not seen chemical products - neither in soil, nor in plants. The energy supply system is also consistent and innovative.

Cellar, oil mill, farmhouse and restaurant are powered entirely by a photovoltaic panel system that makes the company self-sufficient. The company choice of entirely sustainable packaging is coherent as well: the bottles are 70% recycled glass and the labels are made of recycled paper.




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CERAUDO



T H E W I N E



From an organoleptic point of view, the Ceraudo vines are all very elegant and distinguished by their complexity, notable consistency and persistence of aroma.

The exposure of the rows to the sea, the texture of the land and the micro-climate ensure that we have wines that are fresh and yet imbued with aroma.

The sun, fruit and flowers excel in the character of our wines, bestowing the unique emotion of a great journey towards the south of Italy.

The climate

From the climate perspective, the area is characterized by average annual temperatures from 17° C to 25 ° C. The average annual rainfall is around 700 mm. The presence of the sea acts positively on temperature fluctuations, to the full advantage of the aromatic fractions of the grapes.

These grapes have shown a great ability to adapt to the changes in the temperatures and dry seasons, thanks to constant processing of the soil and stimulating the root system development.

The vineyard

The vineyard extends for 25 hectares, and its production yield varies between 35 and 70 quintals per hectare, depending on the type of wine. Vineyard management: the whole company is organic since the beginning in 1990, the presence not only of vineyards but of animals, vegetables, cereals and fruits means that such a complex agricultural organism does not need (if not in minimal doses) copper and sulfur

The harvest

The grapes are born on the hills of Strongoli, 60 m above sea level. The production is organic, certified since 1990. We do manual green harvesting in June. Natural fermentation without the use of selected yeasts or enzymes. Overall, the annual production comes to nearly 500 quintals a year – nearly 90 000 bottles.



WHITE

GRISARA

PECORELLO 100%
CALABRIA I.G.T.

Certifications: Organic since 1990- CSQA

Autochthonous vine recovered by Roberto Ceraudo in 2003. First production in 2007

Production area: Hills of Strongoli (KR)

Altitude: 60 –100 m a.s.l.

Exposure: South-East

Age of vines: 20 years

Yield per hectare: 50 quintals/Ha

Soil type: Clayey, calcareous with sandstone sediments

Training system: Spurred cordon

Planting density: 5000 plants per hectare;

Palate: Refreshing wine well supported by acidity and salinity, medium bodied with a bitter almond aftertaste

Fermentation & Ageing: Soft pressing of the grapes and the spontaneous fermentation. Ageing in stainless steel vats

Food pairing: fish tartare, fish-based first courses, grilled fish, seafood spaghetti or tapas, fresh cheeses, rich salads and vegetarian starters, fried chicken.

TASTE:

Fresh, soft
and lasting

LEVEL OF
ALCOHOL:

13%

AROMA:

Citrus, green
apple and
grapefruit

SERVING
TEMPERATURE:

6° 7° C

Filtration: yes

Stabilization: Cold stabilization

W H I T E



PETELIA

MANTONICO 25%, ZIBIBBO 25%, PECORELLO 25%, MALVASIA 25%
CALABRIA I.G.T.

Certifications: Organic from 1990- CSQA

Production area: Hills of Strongoli (KR)

Altitude: 60 –100 m a.s.l.

Exposure: South-East

Age of vines: 30 years-5 years

Yield per hectare: 50 quintals/Ha

Soil type: Clayey, calcareous with sandstone sediments

Training system: Spurred cordon

Planting density: 5000 plants per hectare;

Palate: it offers a smooth and satisfying taste with flavours of mature peach and jasmine. Very well balanced

Fermentation & Ageing: Soft pressing of the grapes and the spontaneous fermentation. Ageing in stainless steel vats.

Food pairings: fish-based starters, vegetarian soups and courses, squids, octopus&potato salad, fish or vegetarian burgers.

TASTE:
Fresh,
harmonic and
persistent

LEVEL OF
ALCOHOL:
12,5%

AROMA:
Field fairs, Peach
and dried herbs

SERVING
TEMPERATURE:
6-7° C

First produced in 1992.

Filtration: yes

Stabilization: Cold stabilization

W H I T E



IMYR

CHARDONNAY 100%
CALABRIA I.G.T.

Certifications: Organic since 1990- CSQA

Production area: Hills of Strongoli (KR)

Altitude: 60 –100 m a.s.l.

Exposure: South-East

Age of vines: 33 years-5 years

Yield per hectare: 50 quintals/Ha

Soil type: Clayey, calcareous with sandstone sediments

Training system: Spurred cordon

Planting density: 5000 plants per hectare;

Palate: full wine with a velvety texture, a very good balance between acidity and concentration of ripe fruits. Medium bodied and complex, with a long and smoky finish. Suitable for bottles ageing.

Fermentation & Ageing: Soft pressing of the grapes and fermentation spontaneous in tonneaux. Ageing for 4 months in French oak from Allier tonneaux.

Food pairing: fish tartare, fish-based first courses, grilled fish, seafood spaghetti or tapas, fresh cheeses, rich salads and vegetarian starters, fried chicken.

TASTE:
Fresh, round,
structured
and
long-lasting

LEVEL OF
ALCOHOL:
14%

AROMA:
Full, harmonic
and persistent

SERVING
TEMPERATURE:
12-14° C

First produced in 1997.

Filtration: yes

Stabilization: Cold stabilization

ROSE



GRAYASUSI ARGENTO

S GAGLIOPPO 100%

CALABRIA I.G.T.

Certifications: Organic since 1990- CSQA

Production area: Hills of Strongoli (KR)

Altitude: 60 –100 m a.s.l.

Exposure: South-East

Age of vines: 20-40 years

Yield per hectare: 50 quintals/Ha

Soil type: Clayey, calcareous with sandstone sediments

Training system: Spurred cordon

Planting density: 5000 plants per hectare;

Palate: dry and juicy with a great balance between the acidity and the fruity concentration; smooth with a long and clean finish of red.

Fermentation & Ageing: Soft pressing of the grapes and fermentation spontaneous in tonneaux. Ageing for 4 months in French oak from Allier tonneaux.

Food pairings: tuna, beef carpaccio, rich fish-based first courses, stuffed vegetables, white meat, semi-mature cheese, lentils soups.

TASTE:
Round and aromatic

LEVEL OF ALCOHOL:
13,5%

AROMA:
Enchanting, intense, fragrant and fruity

SERVING TEMPERATURE:
13-16° C

First produced in 2003.

Filtration: yes

Stabilization: Cold stabilization

ROSE



GRAYASUSI

GAGLIOPPO 100%

CALABRIA I.G.T.

Certifications: Organic since 1990- CSQA

Production area: Hills of Strongoli (KR)

Altitude: 60 –100 m a.s.l.

Exposure: South-East

Age of vines: 20-40 years

Yield per hectare: 50 quintals/Ha

Soil type: Clayey, calcareous with sandstone sediments

Training system: Spurred cordon

Planting density: 5000 plants per hectare;

Palate: dry wine with medium acidity and a frank Mediterranean character.

Fermentation & Ageing: Soft pressing of the grapes and the spontaneous fermentation. Ageing in stainless steel vats.

Food pairings: fish, semi-mature cheese, rich vegetarian courses,

TASTE:
Fresh and round

LEVEL OF ALCOHOL:
12,5%

AROMA:
Intense and persistent, red berries and hedge rose

SERVING TEMPERATURE:
6-7° C

First produced in 1999

Filtration: yes

Stabilization: Cold stabilization



RED DATTILO

GAGLIOPPO 100%
CALABRIA I.G.T.

Certifications: Organic since 1990- CSQA

Production area: Hills of Strongoli (KR)

Altitude: 60 –100 m a.s.l.

Exposure: South-East

Age of vines: 20-40 years

Yield per hectare: 35 quintals/Ha

Soil type: Clayey, calcareous with sandstone sediments

Training system: Spurred cordon

Planting density: 7000 plants per hectare;

Palate: powerful wine, perfectly adherent to its warm Mediterranean territory.

It is bodied and savory with firm tannins. Suitable for bottle ageing

Fermentation & Ageing: Fermentation in stainless steel vats with maceration

for 15 day. Aged in French oak big barrels for 24 months.

Food pairings: roast beef, noble game, steak/beef pie, aged cheese, lamb.

TASTE:
Fresh,
velvety and
round

LEVEL OF
ALCOHOL::
14%

AROMA:
Spicy, dried
figs, chestnut
honey and
hazelnuts

SERVING
TEMPERATURE::
18-20° C

First produced in 1994.

Filtration: yes

Stabilization: Cold stabilization

Ageing potential To be aged in the cellar over 10 years



RED NANÀ

GAGLIOPPO 50%, GRECO NERO 50%
CALABRIA I.G.T.

Certifications: Organic since 1990- CSQA

Production area: Hills of Strongoli (KR)

Altitude: 60 –100 m a.s.l.

Exposure: South-East

Age of vines: 20-40 years

Yield per hectare: 50 quintals/Ha

Soil type: Clayey, calcareous with sandstone sediments

Training system: Spurred cordon

Planting density: 5000 plants per hectare;

Palate: lively and juicy wine, quite bodied and tannic, well balanced.

Maceration: during alcoholic fermentation -10 or 15 days depending on the grape variety .

Fermentation & Ageing: Spontaneous fermentation at controlled temperature,
Ageing In stainless steel.

Food pairings: Rich starters, stuffed pasta, meat balls and hamburgers, medium-aged cheese.

TASTE:
Round,
fruity with notes of
fresh red cherry, red
plum, liquorice.

LEVEL OF
ALCOHOL:
13%

AROMA:
Intense and
persistent

SERVING
TEMPERATURE::
18-20° C

First produced in 2012.

Filtration: yes

Stabilization: Cold stabilization

Ageing potential To be aged in the cellar over 10 years



RED

PETRARO

GAGLIOPPO 45%, GRECO NERO 40%, SYRAH 5%, MERLOT 5% PETIT VERDOT 5%
CALABRIA I.G.T.

Certifications: Organic since 1990- CSQA

Production area: Hills of Strongoli (KR)

Altitude: 60 –100 m a.s.l.

Exposure: South-East

Age of vines: 20-40 years

Yield per hectare: 35 quintals/Ha

Soil type: Clayey, calcareous with sandstone sediments

Training system: Spurred cordon

Planting density: 7000 plants per hectare;

Palate: ich and deep with firm but fine-grained tannins and a perfect balance between the tannic structure, the acidity and the fruity concentration. Very long and pleasant finish. Great potential for ageing.

Fermentation & Ageing: Fermentation in stainless steel vats with maceration for 15 days. Ageing 24 months in French oak barrels.

Food pairings: stewed and braised meats, wild game, stuffed guinea-fowl, aged cheese.

TASTE:
**Fresh,
velvety
and round**

LEVEL OF
ALCOHOL:
14%

AROMA:
**Harmonic
with light cent
of red berries**

SERVING
TEMPERATURE::
18-20° C

A marvelously full-bodied red, fleshy, balsamic and spicy to the nose.
Ageing potential To be aged in the cellar over 10 years

First produced in 1992.

Filtration: yes

Stabilization: Cold stabilization



PASSITO

DORO BÈ

MAGLIOCCO 100%
VAL DI NETO I.G.T.

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 15 anni

Color: Red with amber lights

Pairing: Aged cheeses, sweets, nuts, dried fruit and dark chocolate

Aging: 7 years

Affinamento: 7 anni in 55 litre barrels

Manually harvested in September, placed on straw mats in the beginning of December, arriving at 40% sugar concentration. Limited production, the yield is about 6-8 liters per quintal of grapes.

Aging for 7 years in wooden 55 liter barrels. Intense and wide aroma of dried figs, liquorish cream and chestnut honey, with recognizable notes of coffee, caramel and toasted hazelnuts.

F

TASTE:
**Full and
persistent**

LEVEL OF
ALCOHOL::
17%

AROMA:
**Spicy and charged
with scents of dried
figs, chestnut honey
and hazelnuts**

SERVING
TEMPERATURE::
16-18° C

irst produced in 2001.



GRAPPA

Aroma: Fruity and flower sensations

Taste: Full, aromatic and original

Bottle volume: 0,70 l

Level of alcohol: 40%

Red grapes of good acidity and medium sugar content.
To the nose, the floral notes are the most noticeable.



