

The background of the image features a series of concentric, slightly irregular circles in a dark reddish-brown hue, creating a ripple effect. In the center of these circles, there is a faint, light-colored map of Italy, which serves as a subtle watermark or focal point.

LIBRANDI

LIBRANDI

VALUES

TERRITORY
HISTORY
INNOVATION

ESTATES

ROSANETI
ARCIDIACONATO
PONTA
PITTAFFO
BRISI
SANBIASE

PRODUCTS

LE TENUTE
THE TRADITION
THE INTERNATIONAL
THE CONVIVIAL
THE SPARKLING
THE SPECIALITIES

COMPANY

WINERY TOUR
LIBRANDI DAY
MARKETS

VALUES

TERRITORY

HISTORY

INNOVATION

VALUES TERRITORY AUTHENTIC CALABRIA

Eastern Calabria was the site of a flourishing civilisation, which originated with Greek colonisation. Since the times of Magna Graecia, in fact, vine cultivation spread widely and was so prosperous that the Greeks identified these areas as 'Enotria Tellus', or '**Land of Wine**'.

"From this unique landscape we Librandi have always taken our inspiration to embody the oenological tradition of an area that is historically suited to the cultivation of vines".



VALUES TERRITORY AUTHENTIC CALABRIA

Encircled by two seas, Calabria offers a changing and **unparalleled** landscape, from the rugged peaks and lush forests of the hinterland to the clear beaches of its coastline.

Librandi is based in Cirò Marina, a charming town overlooking the Ionian Sea, with its hilly and flat vineyards nestled in the Mediterranean maquis.

Today, the Cirò area is one of the best known and most suitable wine-growing areas and historically one of the first recognised DOC in Italy.



VALUES
TERRITORY
AUTHENTIC CALABRIA

*"We are proud supporters
and promoters of our land."*

Calabria,
an authentic and generous land
rich in **art, culture** and **thousand-year history**.



VALUES
TERRITORY
AUTHENTIC CALABRIA

From the Ionian to the Tyrrhenian Sea, passing through the Sila mountains and the forests of Aspromonte, Calabria is rich in **unspoilt** natural beauty still to be discovered and protected by the nature of the area.



VALUES
TERRITORY
AUTHENTIC CALABRIA

Its land is dotted with ancient villages, where life flows slowly, rich in authentic values and a strong cultural **identity**.



VALUES TERRITORY AUTHENTIC CALABRIA

In this ancient land, primary activities such as viticulture, fishing, grazing and agriculture still constitute an added value to the local economy and the preservation of ancient **values** and **traditions**.



VALUES TERRITORY GRAPE VARIETIES

A major role is played by **viticulture**, which thrives in the area thanks to **unique climatic conditions** and agricultural techniques practised and modified over the centuries.

"Our family's wines are ambassadors of our land and culture, ideas that find their realisation in the family vineyards and the dedication we devote to their cultivation."



VALUES TERRITORY GRAPE VARIETIES

Production is focused on **native grape varieties** Gaglioppo, Magliocco, Mantonico and Greco Bianco, on which important research and experimentation has been carried out with a view to **recovering** and **enhancing** their value.

Thanks to this, today Librandi wines represent the most **authentic** expression of their territory of origin,



VALUES TERRITORY GRAPE VARIETIES

Alongside the indigenous grape varieties, **international varieties** such as Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Cabernet Franc have been planted, which have acclimatised well in this area and have developed their own **distinctive personality**.

The aim is to combine the highly recognisable local varieties with the freshness and smoothness of the international varieties.



VALUES TERRITORY DOC CIRÒ

Cirò represents the **history** and **soul** of the vine and of wine in Calabria.

Plains and hills close to the sea fragment into a great variety of subzones, each with its own character and peculiarities. The wine varieties have become deeply adapted to these lands that have welcomed them for centuries, providing unique grapes and wines in exchange.



VALUES TERRITORY DOC CIRÒ

This is the most important wine area in Calabria. With a tradition dating back **more than a thousand years**, it is a fairly vast and segmented DOC area, made up of flat areas close to the sea and hilly reliefs extending inland, facing north and south.



VALUES TERRITORY DOC CIRÒ

The soils are diverse and range from alluvial areas to marly clays. The climate is generally temperate. This is the home of Gaglioppo and Greco Bianco.



VALUES

TERRITORY

HISTORY

INNOVATION

VALUES HISTORY

Family is a primary value.

The company has always been exclusively family-run. An important choice that sees the Librandi family in the front line of all the company's activities with commitment and passion, from vineyard management to marketing.



LIBRANDI

VALUES HISTORY

The history of the company is intertwined with that of the **family**, which has been involved in the front line of the winery since its origins.

Founded by Raffaele Librandi, who was succeeded by Antonio and Nicodemo, the company is now in its **third generation**. Today, after Antonio's passing, the company is run by Nicodemo, Raffaele, Paolo, Francesco and Teresa Librandi.



VALUES HISTORY

The production of **Cirò Doc**, which is certainly the best known type of wine, is flanked over time by wines from its own **estates** obtained from **international** and **native** vines identified and recovered thanks to intense research and experimentation in the vineyard.



VALUES HISTORY



Antonio and Nicodemo Librandi started their bottling business in the 1950s in the small winery in Via Tirone in Cirò Marina.



VALUES HISTORY



Inauguration of the new plant in Contrada San Gennaro, on the main road 106, in the municipality of Cirò Marina, where the company is still located today.



VALUES HISTORY



Purchase of land that will become the vineyards of the Arcidiaconato winery in Strongoli.



VALUES HISTORY



The brothers Antonio and Nicodemo acquired the 160-hectare Rosaneti estate. The basic idea is to invest more strongly and on a larger area in native grape varieties.



VALUES HISTORY



The project to transform the land of the Rosaneti farm begins. Thanks to the valuable professionalism present in the area, we are still able to ensure the considerable advantage of grafting in the field.



VALUES HISTORY



Antonio and Nicodemo purchase the Palmento Murato property. 80 hectares adjacent to the Rosaneti estate, dominated by centuries-old olive groves and an early 19th-century farmhouse that also houses the Museum of Vine and Wine.



VALUES HISTORY



The spiral vineyard, planted in 2003, goes into production and work begins on cataloguing the native grape varieties. A varietal garden that currently contains around 200 varieties recovered from all over the region, in a vineyard with a characteristic spiral shape.



VALUES HISTORY



The association 'I Vignaioli del Cirò' ('The Vintners of Cirò') was set up and now has 42 members. The primary function of the association is to share goals, knowledge and strategies to achieve objectives together, the most important of which is the constant improvement of quality.



VALUES HISTORY

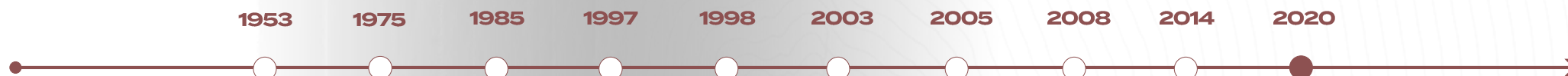


The Official Gazette publishes the entry of the first registered clones of Calabrian varieties in the National Register of Vine Varieties, the result of our research activities.



2014

VALUES HISTORY



The company has carried out an important **rebranding** process aimed at communicating on the label the in-depth **research** work that the Librandi family has carried out over time, placing emphasis on **micro-territoriality**.

2020

VALUES
TERRITORY
HISTORY
INNOVATION

VALUES INNOVATION

Tied to traditions but at the same time innovative. Committed to the research and rediscovery of Calabria's riches.

Librandi has always been a **pioneer in wine research**, playing a leading role in the rediscovery of autochthonous grape varieties now **forgotten** or **lost**.

The project, carried out hand-in-hand with the growth of the company itself and still in progress today, has led to the creation of the various experimental vineyards in which **200** of the **native regional varieties** rediscovered during this journey are collected, analysed and preserved.



VALUES INNOVATION RESEARCH PHASES

In the **first phase**, an operation was first carried out throughout the region to recover all the **ancient grape varieties still present**, often found in very old vineyards that were being abandoned. These were **planted** in one of the experimental vineyards on the **Rosaneti estate**, building up a collection of around 200 varieties.

On this basis, an in-depth study was then carried out, organised on several levels: from **historical-anthropological** to viticultural, from strictly **oenological** to **genetic**.



VALUES INNOVATION RESEARCH PHASES

In the **second phase** of the programme, however, interest was focused mainly on **Gaglioppo**, the icon of the viticulture of Cirò, and on **Magliocco** and **Pecorello**, with the aim of obtaining improved multiplication material, to finally arrive at the actual **homologation of selected clones** to be made available to Calabrian winegrowers.



VALUES INNOVATION RESEARCH PHASES

The Rosaneti estate is home to the **"varietal garden"**, a collection of native vines that currently includes around **200 varieties** recovered from all over the region and arranged in a vineyard with a characteristic spiral shape.

This is where some of the most important and representative wines come from, the result of research work on autochthonous vines: Efeso and Megonio.



ESTATES
ROSANETI
ARCIDIACONATO
PONTA
PITTAFFO
SANBIASE
BRISI

ESTATES
6 ESTATES
OVER 230 HECTARES



ROSANETI
ESTATE

THE LARGE
EXPERIMENTAL
GARDEN



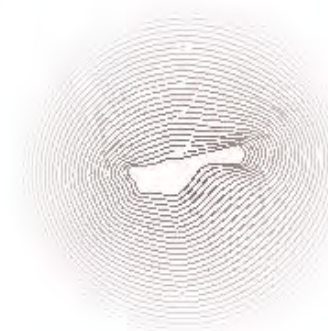
ARCIDIACONATO
ESTATE

LAND OF
ENCOUNTERS



PONTA
ESTATE

HISTORIC
VINEYARDS



PITTAFFO
ESTATE

VINEYARDS
BY THE SEA



SAN BIASE
ESTATE

THE
RED CLAYS



BRISI
ESTATE

IN THE HEART
OF CIRÒ

Librandi produces its wines in this area, relying on 6 proprietary estates for a production base of over 230 hectares.

Estates located in areas with different soil and climate characteristics, each suited to the growth of specific cultivars.

ESTATES

ROSANETI

ARCIDIACONATO

PONTA

PITTAFFO

SANBIASE

BRISI

ESTATES ROSANETI

THE LARGE EXPERIMENTAL GARDEN

The family's largest estate, where all eight grape varieties and all the olive groves are planted. Here is the "**varietal garden**", a collection of more than 200 autochthonous grape varieties recovered from all over the region after many years of research. **Efeso** and **Megonio** originate here.

HECTARES

260

HECTARES UNDER VINES

155

MUNICIPALITY

ROCCA DI NETO E CASABONA

TERRAIN

CALCAREOUS CLAY, SANDSTONE

ALTITUDE

110 m MSL

ESTATES
ROSANETI
ARCIDIACONATO
PONTA
PITTAFFO
SANBIASE
BRISI

ESTATES **ARCIDIACONATO** LAND OF ENCOUNTERS

Originally dedicated exclusively to international grape varieties, today the estate also welcomes native varieties, such as Gaglioppo, and it is from this "encounter" that one of the estate's most representative wines was born: **Gravello**, which combines territoriality and international character.

HECTARES

51

HECTARES UNDER VINES

51

MUNICIPALITY

STRONGOLI

TERRAIN

CALCAREOUS CLAY

ALTITUDE

80 m MSL

ESTATES
ROSANETI
ARCIDIACONATO
PONTA
PITTAFFO
SANBIASE
BRISI

ESTATES PONTA

THE HISTORIC VINEYARDS

The vineyards were planted by Raffele Librandi, father of Antonio and Nicodemo and grandfather of the Librandi family of the last generation, in the 50s, at a time when the vineyards could only be reached via the nearby Lipuda fiumara. It is here that the oldest "alberello" vines are located, from which the **Duca Sanfelice Cirò Riserva** Classico Superiore is obtained.

HECTARES

22

HECTARES UNDER VINES

22

MUNICIPALITY

CIRÒ MARINA

TERRAIN

CALCAREOUS CLAY

ALTITUDE

80 m MSL

ESTATES
ROSANETI
ARCIDIACONATO
PONTA
PITTAFFO
SANBIASE
BRISI

ESTATES PITTAFFO

VINEYARDS BY THE SEA

This estate is located in the northern part of the Cirò DOC area, within the municipality of Crucoli. It is a small valley directly facing the sea, which has a strong influence on the production of the wine..

HECTARES

10

HECTARES UNDER VINEYARDS

8

MUNICIPALITY

CRUCOLI

TERRAIN

CALCAREOUS CLAY

ALTITUDE

50 m MSL

TENUTE
ROSANETI
ARCIDIACONATO
PONTA
PITTAFFO
SANBIASE
BRISI

ESTATES **SAN BIASE** THE RED CLAYS

San Biase is a small vineyard located in the immediate hinterland of the Doc Cirò and characterised by the typical red clay of this sub-zone.

HECTARES
5

HECTARES UNDER VINES
5

MUNICIPALITY
CIRÒ MARINA

TERRAIN
RED CLAYS

ALTITUDE
45 m MSL

ESTATES
ROSANETI
ARCIDIACONATO
PONTA
PITTAFFO
SANBIASE
BRISI

ESTATES BRISI

IN THE HEART OF CIRÒ

A small vineyard of one and a half hectares in the centre of town. Together with a few others, it remains a symbol of an area historically considered, with good reason, one of the most vocational in the district.

HECTARES

1,5

HECTARES UNDER VINES

1,5

MUNICIPALITY

CIRÒ MARINA

TERRAIN

CALCAREOUS CLAY

ALTITUDE

5 m MSL

PRODUCTS

LE TENUTE

THE TRADITION

THE INTERNATIONAL

THE CONVIVIAL

THE SPARKLING

THE SPECIALITIES

PRODUCTS LE TENUTE

Boundaries, details, selection.

The **line of excellence**, consisting of Gravello, Megonio and Efeso. The result of decades of work to select the best grapes, the best plots and research on native grapes carried out in the historic estates.

From indigenous Calabrian cultivars - either classic or the result of Librandi's research activities, either varietal or blended with international cultivars.



PRODUCTS LE TENUTE

Micro-territoriality and attention to **detail**, values transposed into the labels, enriched by silk-screen reliefs to symbolise the boundaries of the Estates and by foil details that highlight the Vineyards of choice: **the Librandi cru.**



PRODUCTS LE TENUTE

EFESO

BETWEEN LEGEND AND MYTH

ROSANETI ESTATE EFESO VINEYARD MANTONICO

A historic Calabrian vine, Mantonico, re-evaluated after years of research in the area and cultivated on the Rosaneti estate.

From these sandstone-rich soils comes a complex, opulent white wine of great longevity.



PRODUCTS LE TENUTE

PRODUCTION AREA

Rosaneti estate in the countryside of Rocca di Neto/Casabona

CRU

Efeso vineyard, characterized by its particular "amphitheatre" shape and sandstone-rich soils

GRAPES

Mantonico

TYPE OF SOIL

Clayey, calcareous with sandstone sediments

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

60 quintals - 38 hectoliters

HARVEST TIME

Last decade of September, first decade of October

VINIFICATION

Soft pressing of the grapes and fermentation in barriques

AGEING

In Allier barriques, with ageing on the lees for about 6 months and a year's bottle ageing prior to release

AGEING POTENTIAL

Ready from 6 months from the date of harvest, to be aged in the cellar for up to 8 years



PRODUCTS LE TENUTE

MEGONIO

ANCIENT ROOTS,
ESSENCE OF A TERRITORY

ROSANETI ESTATE

MEGONIO VINEYARD

MAGLIOCCO

From Magliocco grapes, a historic Calabrian vine grown on the hills of the Rosaneti Estate, comes a red wine with great personality and structure that best represents the essence of its territory.



PRODUCTS LE TENUTE

PRODUCTION AREA

Tenuta Rosaneti in agro di Rocca di Neto/Casabona

CRU

Megonio vineyard, among the highest hills overlooking the entire estate, surrounded by a crown of olive trees

GRAPES

Magliocco

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

65 quintals - 45 hectoliters

HARVEST TIME

First decade of October

VINIFICATION

Fermentation in stainless steel vats with maceration for 15 days

AGEING

In Allier barriques for 12 months, with a further 6 months in bottle prior to release

AGEING POTENTIAL

Ready from 2 years from the date of harvest, to be aged in the cellar over 10 years



PRODUCTS
LE TENUTE

GRAVELLO

THE TERRITORY AND ITS
INTERNATIONAL VOCATION

ARCIDIACONATO ESTATE
GRAVELLO VINEYARD

GAGLIOPPO
CABERNET SAUVIGNON

From the best grapes grown on the Arcidiaconato Estate, an elegant and structured red wine that combines territoriality and international character.



PRODUCTS LE TENUTE

PRODUCTION AREA

Arcidiaconato estate in the countryside of Strongoli

CRU

Gravello vineyard, with an elongated shape, cut in two by a path that marks the union of Cabernet, on the hill, with Gaglioppo, in the valley

GRAPES

Gaglioppo 60%, Cabernet Sauvignon 40%.

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

65 quintals - 45 hectoliters

HARVEST TIME

First decade of October

VINIFICATION

Fermentation in stainless steel vats with maceration for 15 days

AGEING

In Allier barriques for 12 months, with 6 months in bottle prior to release

AGEING POTENTIAL

Ready from 2 years from the date of harvest, to be aged in the cellar for more than 10 years



PRODUCTS

LE TENUTE

THE TRADITION

THE INTERNATIONAL

THE CONVIVIAL

THE SPARKLING

THE SPECIALITIES

PRODUCTS THE TRADITION

Wines of tradition. From **vineyards selected** for quality yields in the Cirò DOC area comes «Segno Librandi».

"Segno" meaning **boundary**, the profile of the Cirò DOC seen from above and represented on the label by concentric lines that branch outwards. "Segno" meaning **imprint**, the mark left by Librandi in Cirò viticulture. A tangible "Segno" to recount a story, a territory, a family.



LIBRANDI

**PRODUCTS
THE TRADITION**

SEGNO LIBRANDI

CIRÒ DOC

BIANCO

BRILLIANT,
LIKE THE SUMMER SUN



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PRODUCTS

THE TRADITION

PRODUCTION AREA

Cirò, Cirò Marina and Crucoli

GRAPES

Greco Bianco

TYPE OF SOIL

Clayey, calcareous loam

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

90 quintals - 65 hectoliters

HARVEST TIME

Last decade of September

VINIFICATION

In stainless steel vats, with soft pressing of the grapes

AGEING

In stainless steel vats, with a brief stay in the bottle for a few months before marketing

LIBRANDI



**PRODUCTS
THE TRADITION**

SEGNO LIBRANDI

CIRÒ DOC

ROSATO

VIBRANT,
LIKE THE WAVES OF THE SEA

LIBRANDI



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PRODUCTS

THE TRADITION

PRODUCTION AREA

Cirò, Cirò Marina, Crucoli, Melissa

GRAPES

Gaglioppo

TYPE OF SOIL

Clayey, calcareous loam

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

90 quintals - 65 hectoliters

HARVEST TIME

Last decade of September, first decade of October

VINIFICATION

In stainless steel vats, with racking and brief maceration

AGEING

In stainless steel vats, with a brief stay in the bottle for a few months before marketing

LIBRANDI



**PRODUCTS
THE TRADITION**

SEGNO LIBRANDI

CIRÒ DOC

ROSSO CLASSICO

PLEASANT AND INTENSE,
LIKE THE AROMAS OF THE
MEDITERRANEAN MAQUIS



PRODUCTS

THE TRADITION

PRODUCTION AREA

Cirò, Cirò Marina

GRAPES

Gaglioppo

TYPE OF SOIL

Clayey, calcareous loam

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

90 quintals - 65 hectoliters

HARVEST TIME

Last decade of September, first decade of October

VINIFICATION

In stainless steel vats, with maceration for 3-5 days

AGEING

In stainless steel vats, with a few months' ageing before marketing

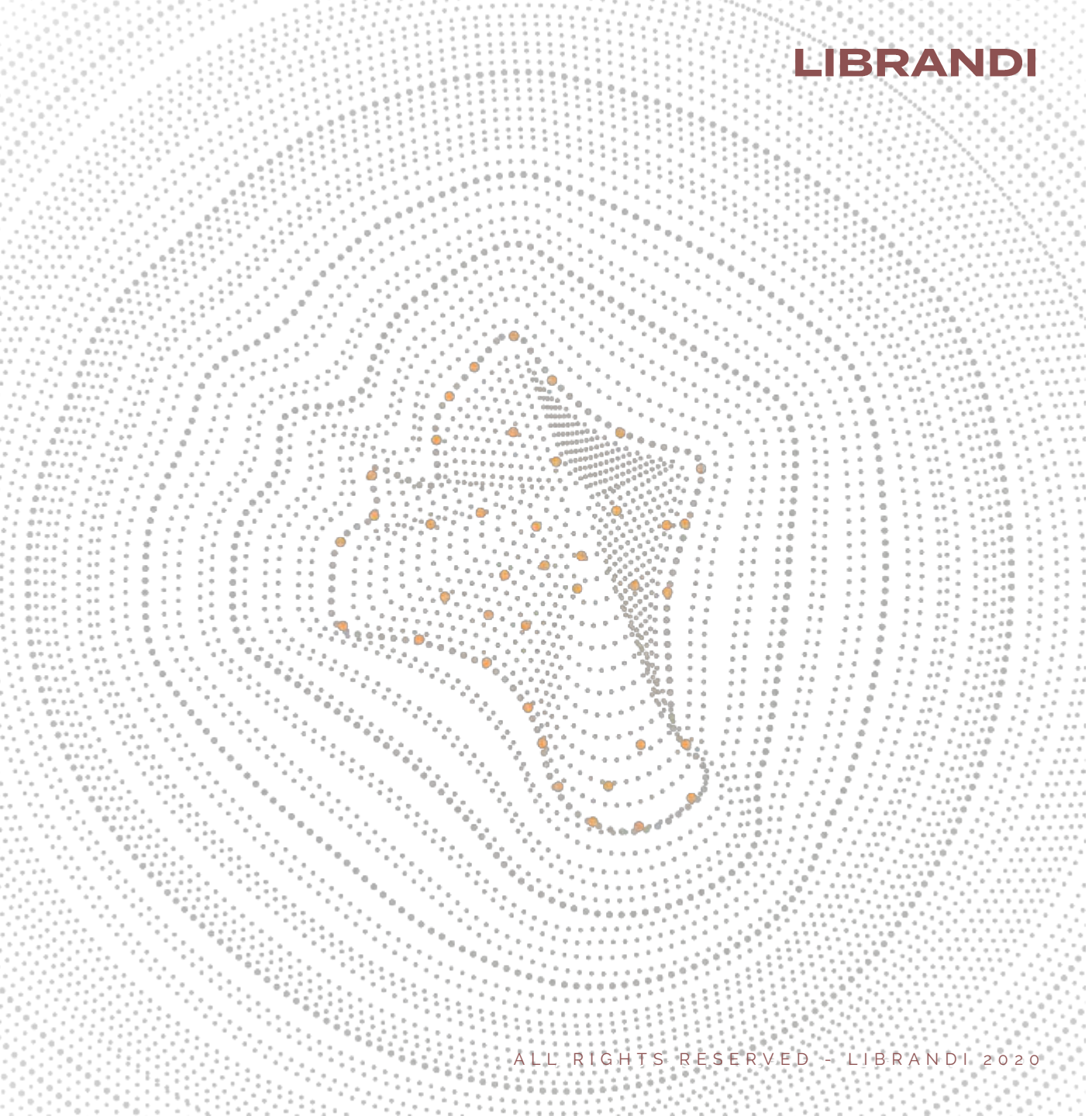
LIBRANDI



PRODUCTS THE TRADITION DUCA SANFELICE

The wine of the **origins**, the of the **Cirò**.

Duca Sanfelice is the wine of the Cirò tradition according to Librandi. The label is a journey into the heart of the DOC, whose boundaries, starting from the outside, branch out towards the centre, culminating in a punctiform and golden pattern that is intended to represent the meticulous work of **selection** of the best Cirò vines.



PRODUCTS
THE TRADITION

DUCA SANFELICE

OUR LAND,
OUR ROOTS

CIRÒ DOC RISERVA
ROSSO CLASSICO SUPERIORE

Authentic. It is the wine that most closely links us to our origins, the wine of Cirò.

Our best Gaglioppo, coming from old grape varieties cultivated with the alberello system in the DOC Cirò area. A wine that recounts the history of its territory and its bond with tradition.



PRODUCTS

THE TRADITION

PRODUCTION AREA

Cirò, Cirò Marina

GRAPES

Gaglioppo

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Espalier, 5000 plants per hectare

YIELD PER HECTARE

85 quintals - 60 hectoliters

HARVEST TIME

First decade of October

VINIFICATION

In stainless steel vats, with maceration for 7-10 days

AGEING

In steel and cement vats, where it rests for 2 years, with a few months' bottle ageing before release

AGEING POTENTIAL

Ready from 2 years from the date of harvest, to be aged in the cellar for more than 10 years

LIBRANDI



PRODUCTS

LE TENUTE

THE TRADITION

THE INTERNATIONAL

THE CONVIVIAL

THE SPARKLING

THE SPECIALITIES

PRODUCTS THE INTERNATIONAL

These wines combine the character of our native grapes with the pleasantness of the **international** varieties grown in Calabria.

Very fresh and pleasant, these wines express all the potential and the desire of this region to open up to the world.



PRODUCTS
THE INTERNATIONAL

CRITONE

INTERNATIONAL TASTE,
CALABRIAN SOUL

CALABRIA IGT
CHARDONNAY
SAUVIGNON BLANC

A white wine with great personality and freshness, the fruit of international grapes grown in Calabria.

LIBRANDI



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PRODUCTS

THE INTERNATIONAL

PRODUCTION AREA

Strongoli, Rocca di Neto/Casabona

GRAPES

Chardonnay 90%, Sauvignon 10%.

TYPE OF SOIL

Clayey, calcareous loam

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

80 quintals - 52 hectoliters

HARVEST TIME

Second half of August, first decade of September

VINIFICATION

In stainless steel vats, with soft pressing of the grapes

AGEING

In stainless steel vats, with a brief stay in the bottle before marketing

LIBRANDI



PRODUCTS
THE INTERNATIONAL

TERRE LONTANE

FRESH,
FRUITY,
VELVETY

CALABRIA IGT
GAGLIOPPO
CABERNET FRANC

Fresh, fruity and velvety, the result of the encounter between the character of our native grapes and the pleasantness of the international vines grown on Calabrian soil.



PRODUCTS

THE INTERNATIONAL

PRODUCTION AREA

Strongoli, Rocca di Neto/Casabona

GRAPES

Gaglioppo 70%, Cabernet Franc 30%

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

90 quintals - 65 hectoliters

HARVEST TIME

Second decade of September

VINIFICATION

In stainless steel vats, with racking and brief maceration

AGEING

In stainless steel vats, with a brief stay in the bottle before marketing

LIBRANDI



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PRODUCTS

LE TENUTE

THE TRADITION

THE INTERNATIONAL

THE CONVIVIAL

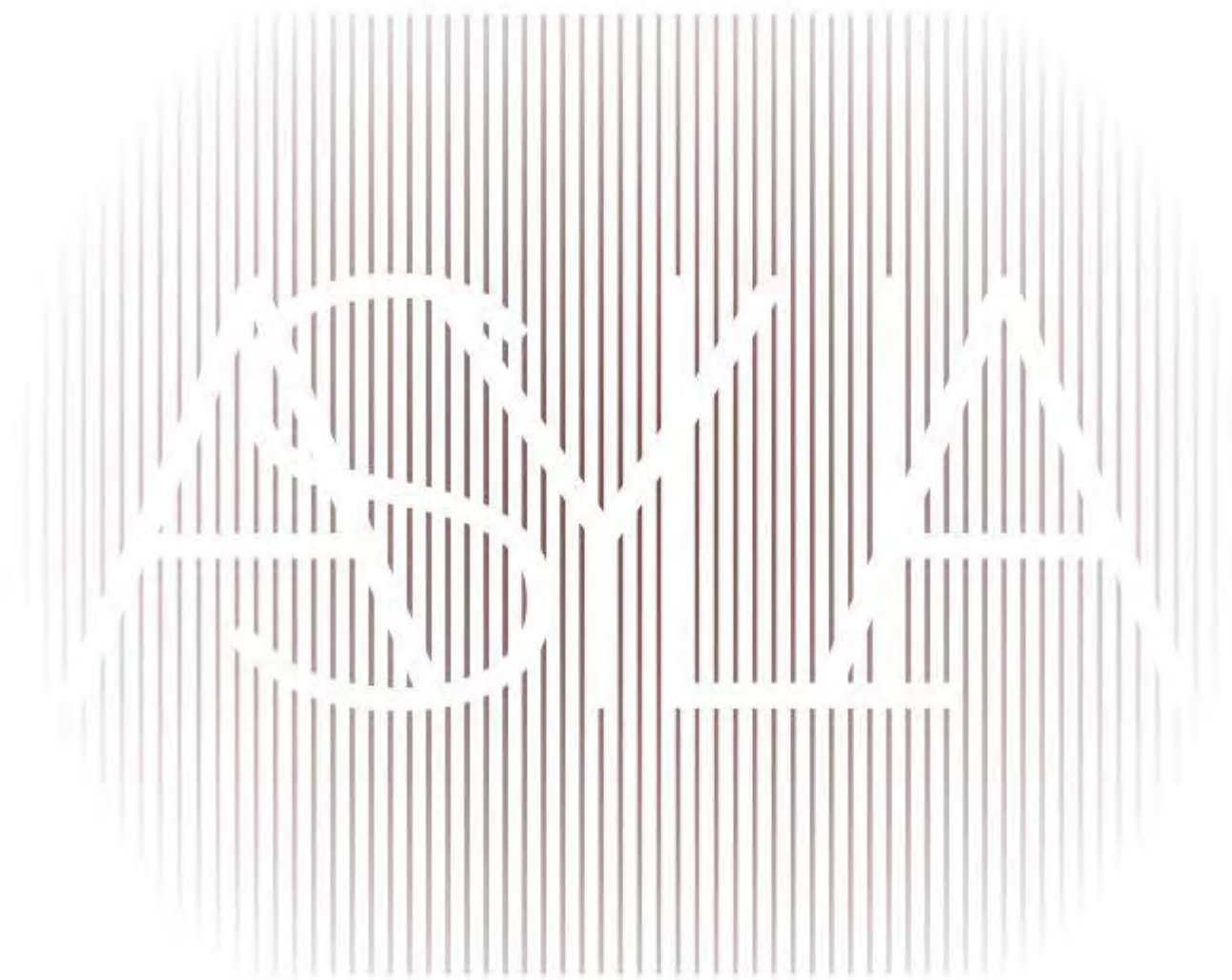
THE SPARKLING

THE SPECIALITIES

PRODUCTS THE CONVIVIAL

Fruity and floral, Asyilia is the freshest and most enjoyable interpretation of Calabrian wines.

A **modern** reinterpretation of traditional grape varieties.



PRODUCTS
THE CONVIVIAL

ASYLIA
YOUNG SOUL

MELISSA BIANCO DOC
GRECO BIANCO

This is the freshest and most enjoyable interpretation of Greco bianco. Savoury, fresh and fruity.



PRODUCTS

THE CONVIVIAL

PRODUCTION AREA

Rocca di Neto/Casabona

GRAPES

Greco Bianco

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

90 quintals - 65 hectoliters

HARVEST TIME

Second decade of September

VINIFICATION

In stainless steel vats, with soft pressing of the grapes

AGEING

In stainless steel vats, with a brief stay in the bottle before marketing

LIBRANDI



PRODUCTS
THE CONVIVIAL

ASYLIA
YOUNG SOUL

MELISSA ROSSO DOC
GAGLIOPPO

Obtained from a short maceration of pure Gaglioppo grapes that offer a pleasant, immediate and fruity red wine.



PRODUCTS

THE CONVIVIAL

PRODUCTION AREA

Rocca di Neto/Casabona

GRAPES

Gaglioppo

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

90 quintals - 65 hectoliters

HARVEST TIME

Last decade of September

VINIFICATION

In steel, with maceration for 3-5 days

AGEING

In steel, with a brief stay in the bottle for a few months before marketing

LIBRANDI



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PRODUCTS

LE TENUTE

THE TRADITION

THE INTERNATIONAL

THE CONVIVIAL

THE SPARKLING

THE SPECIALITIES

PRODUCTS THE SPARKLING

Wines for special occasions. From the elegant and refined perlage of the two classic method sparkling wines, to toast the most important occasions, to the freshness and effervescence of Labella, the sparkling wine that is the symbol of the Calabrian summer.



PRODUCTS THE SPARKLING

ALMANETI

THE ELEGANCE AND SOFTNESS
OF INTERNATIONAL BUBBLES

METODO CLASSICO SPUMANTE BRUT BIANCO

A classic method sparkling wine made from Chardonnay grapes with an elegant and refined perlage. Its name literally means "soul of the Neto" and tells of the essence and freshness of the landscapes of the valley of the same name.



PRODUCTS

THE SPARKLING

PRODUCTION AREA

Rocca di Neto/Casabona

GRAPES

Chardonnay

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

80 quintals - 52 hectoliters

HARVEST TIME

Second decade of September

VINIFICATION

In stainless steel vats, with soft pressing of the whole bunch of grapes. Re-fermentation using the classic method

AGEING

In stainless steel vats. Drawing off in April with a period of 24 months on the lees

LIBRANDI



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PRODUCTS
THE SPARKLING

ROSANETI

THE CHARACTER AND STRENGTH OF
THE BUBBLES OF CALABRIA

METODO CLASSICO
SPUMANTE BRUT ROSATO

A classic method sparkling wine made from Gaglioppo grapes with an intense and decisive perlage. The result of experimentation and the desire to show the great potential and versatility of Calabrian vines.



PRODUCTS

THE SPARKLING

PRODUCTION AREA

Rocca di Neto/Casabona

GRAPES

Gaglioppo

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

80 quintals - 52 hectoliters

HARVEST TIME

Second decade of September

VINIFICATION

In stainless steel vats, with soft pressing of the whole bunch of grapes. Re-fermentation using the classic method

AGEING

In stainless steel vats. Drawing off in April with a period of 24 months on the lees

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PRODUCTS THE SPARKLING

LABELLA

LIVELY,
LIKE SUMMER

BIANCO FRIZZANTE GRECO BIANCO

From Greco bianco grapes, fresh, lively. A symbol of the Calabrian summer.

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PRODUCTS

THE SPARKLING

PRODUCTION AREA

Strongoli

GRAPES

Greco Bianco

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

80 quintals - 52 hectoliters

HARVEST TIME

First decade of September

VINIFICATION

In stainless steel vats, with soft pressing of the grapes and refermentation in the autoclave

AGEING

In stainless steel vats, with a brief stay in the bottle before marketing

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PRODUCTS

LE TENUTE

THE TRADITION

THE INTERNATIONAL

THE CONVIVIAL

THE SPARKLING

THE SPECIALITIES

PRODUCTS THE SPECIALITIES

Le Passule, the sultana in Calabrian dialect.
Passito made from Mantonico grapes, which is a re-enactment of the **meditative** wine of the ancient Greeks.

...

The result of attentive olive-growing, delicate hand-picking of the olives at the beginning of the veraison and cold pressing, Librandi Extra Virgin Olive Oil fully reflects the company's philosophy: correspondence to the **territory** and **authenticity** of taste and aroma.



PRODUCTS
THE SPECIALITIES

LE PASSULE

THE SWEETNESS OF SUN DRIED
RAISINS

PASSITO IGT CALABRIA BIANCO

Le Passule, the sun dried raisins in our dialect.
Passito from Mantonico grapes, which is a re-enactment of
the meditative wine of the ancient Greeks.

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PRODUCTS THE SPECIALITIES

PRODUCTION AREA

Rocca di Neto/Casabona

GRAPES

Mantonico

TYPE OF SOIL

Clayey, calcareous

TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

YIELD PER HECTARE

40 quintals - 25 hectoliters

HARVEST TIME

First decade of October

VINIFICATION

Drying of the grapes for about 15 days, followed by fermentation in Allier
barriques

AGEING

In Allier barriques for 6 months, with a brief period in the bottle before release

LIBRANDI



**PRODUCTS
THE SPECIALITIES**

EXTRA-VIRGIN OLIVE OIL

ROSANETI ESTATE

Blend of Carolea, Frantoio, Tonda Strongolese and Leccino olives. Low acid content, good intensity, delicate and fruity.



PRODUCTS THE SPECIALITIES

PRODUCTION AREA

Cirò Marina, Rocca di Neto/Casabona

ALTITUDE

60/100 metres high

NUMBER OF OLIVE TREES

23.000 plants

TOTAL SURFACE

80 hectares

FORMS OF CULTIVATION

Polyconical vase

VARIETIES OF OLIVES USED

Carolea (50%), Frantoio (20%), Tonda Strongolese (20%), Leccino (10%)

HARVESTING PERIOD

October/November

HARVESTING METHOD

Hand picking

OIL MILL

Company-owned

MILLING

Within 3 hours of harvesting

OIL YIELD

10-12%

PRODUCTION

200 hectoliters



COMPANY
WINERY TOUR
LIBRANDI DAY
MARKETS

COMPANY WINERY TOUR

At the winery's historic headquarters in Cirò Marina, detailed tours are organised so that visitors can appreciate the **hard work** that lies behind each bottle.

A true place of worship, the Librandi barrique cellar contains more than a thousand oak barrels (from the French Allier forests) in which some of the most important wines rest.

In addition to the classic «Tour of the winery», there is also a proposal including a tasting of typical products.



COMPANY
WINERY TOUR
LIBRANDI DAY
MARKETS

COMPANY LIBRANDI DAY

A must for visits to the company. Driving the off-road vehicles to the top of the hills of Rosaneti one can enjoy the perfect vantage point from which to enjoy the **richness** of Calabria: from the same point one can observe the beautiful Ionian Sea and the imposing mountains of the Sila, whose peaks are often covered with snow. In the midst of this, the myriad splendid villages huddle at the top of the hills.

Wine tasting and local gastronomy complete this unique experience, giving a sample of the history, culture and extraordinary beauty of this land.



COMPANY
WINERY TOUR
LIBRANDI DAY
MARKETS

COMPANY MARKETS

- *Annual production of wine* 2.500.000 bottles
- *Annual production of oil* 25.000 bottles
- *Distribution channel* Horeca
- *Distribution* 55% in Italy, 45% abroad
- *Main foreign markets* in order of turnover: Germany, Switzerland, United States, Japan, Denmark, Belgium, China, Holland, England, France, Russia, Canada, Australia, Luxembourg, Austria, Ukraine, Brazil
- *Number of employees* 25 in the winery and 80 on agricultural holdings



