

The background of the image is a dark reddish-brown color, featuring a pattern of concentric circles that resemble a fingerprint or a topographical map. The circles are centered in the middle of the frame and radiate outwards, creating a sense of depth and texture.

**LIBRANDI**

TERRITORY

**AUTHENTIC CALABRIA**

DOC CIRÒ

GRAPE VARIETIES



## 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".*



## 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.





**TERRITORY**

**AUTHENTIC CALABRIA**

**DOC CIRÒ**

**GRAPE VARIETIES**

## 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.





## 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.





## 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.





**TERRITORY**

**AUTHENTIC CALABRIA**

**DOC CIRÒ**

**GRAPE VARIETIES**

## 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,





## TERRITORY GRAPE VARIETIES

Alongside the indigenous grape varieties, **international varieties** such as Chardonnay, Sauvignon Blanc, Merlot, 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**

**FAMILY**

**HISTORY**

**RESEARCH**

**SUSTAINABILITY**



## **VALUES FAMILY**

**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 FAMILY

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 the company is run by Raffaele, Paolo, Francesco and Teresa Librandi.





## VALUES FAMILY

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

FAMILY

HISTORY

RESEARCH

SUSTAINABILITY



## VALUES HISTORY

The activity of bottling Gaglioppo and Greco Bianco based wines began in **1953** in the small winery in via Tirone. Two years later came the first step of an important expansion process, the purchase in **1955** of the Ponta Estate in the location of the same name within the Cirò Doc. In **1975**, driven by commercial growth and needing more space, the family inaugurated the new production plant in Contrada San Gennaro where the winery is still located today.

**1985** was an important year: one of the company's iconic wines, Duca Sanfelice Cirò Rosso Riserva (vintage 1983), made its debut.





## VALUES HISTORY

In **1988** the Librandi family bought the land of today's Arcidiaconato Estate, in Strongoli, and released the first vintages of Gravello, Critone and Terre Lontane, three wines that shaped the company's history. In **1997** the family acquired the land of the Rosaneti Estate and chose to place strong emphasis on the native vines, an idea immediately shared by Donato Lanati, who was entrusted with the technical management of the winery the following year. In **1998** the first vintage of Megonio (1995) was released. In **2003** the first vintage of Efeso was presented (of 2001); in **2005** Melissa Doc with the Asyilia brand and EVO oil went on the market; and in **2007** the first two classic method sparkling wines, Rosaneti and Almaneti, were bottled.





## VALUES HISTORY

During **2020** the company carried out a rebranding process aimed at communicating on the label the extensive research work that the Librandi family has carried out over time with an emphasis on micro-territoriality, dictated by the desire to communicate and further promote the most authentic Calabria.

Also in **2020**, the new “Segno Librandi” line will be released on the market: the three new labels designed for DOC Cirò red, rosé and white wines that best symbolise the result of meticulous work to synthesise what has been acquired over decades of experience in the Cirotono area.



**VALUES**

**FAMILY**

**HISTORY**

**RESEARCH**

**SUSTAINABILITY**



## VALUES RESEARCH

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 RESEARCH

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 RESEARCH

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 RESEARCH

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.





**VALUES**

**FAMILY**

**HISTORY**

**RESEARCH**

**SUSTAINABILITY**

## VALUES SUSTAINABILITY EQUALITAS

Equalitas is a standard specifically designed for the wine sector, created with the aim of providing a unique certification, a guarantee for consumers and stakeholders regarding the accuracy and verifiability of the requirements defined according to the three pillars: social, environmental, and economic.

All our wines feature the "**Sustainable Winery**" symbol on the label, providing additional assurance for the consumer. It is a promise of quality and reliability that describes what has always been the foundation of our work.

*We have chosen to objectively translate what has always been the company philosophy through the adoption of the Equalitas standard.*



Sustainable Winery





## VALUES SUSTAINABILITY BIOPASS

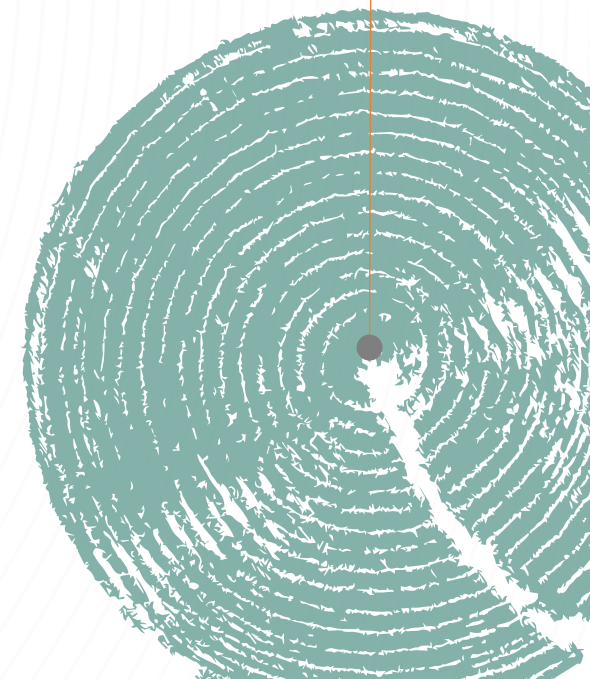
## Sustainable Vineyards

*BioPass® is an Italian project for measuring, safeguarding, and enhancing biodiversity in viticulture. It represents the outcome of Sata Agronomic Studio's interpretation of the topic of corporate biodiversity.*



The historical sustainability journey has recently addressed fundamental themes and processes dictated by new contingencies, influenced by global warming, leading to the need to explore resilience and biodiversity in the agricultural sector and the landscape in which it is embedded.

- Revisiting cultivation methods to improve protection from **extreme temperature**.
- Integrating defense plans by supporting population dynamics of various life forms best suited for **natural pest control**.
- **Managing soil** to increase organic matter, prevent erosion, and enhance water retention potential.
- Adopting **multifunctional sowing** with multiple, integrated purposes to improve biological fertility and support overall biodiversity.
- Exploring soils to preserve zone biodiversity and biological fertility, with particular attention to **microarthropods**, other living indicators, and various forms of organic matter in its evolution.
- Adapting **irrigation strategies** based on objective data to reduce consumption and improve efficiency.





## VALUES

# SUSTAINABILITY

### ENERGY SAVING

The winery is equipped with a large **photovoltaic park**. The current system contributes to approximately 20-25% of the energy needs. An expansion is planned to cover about 70% of the energy needs. The goal is to significantly contribute to energy savings and consequently reduce environmental impact.

The choice of advanced and modern machinery, characterized by **lower energy consumption**, also contributes to a **gradual reduction of CO<sub>2</sub>** produced, which has been progressively monitored since 2021.





**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

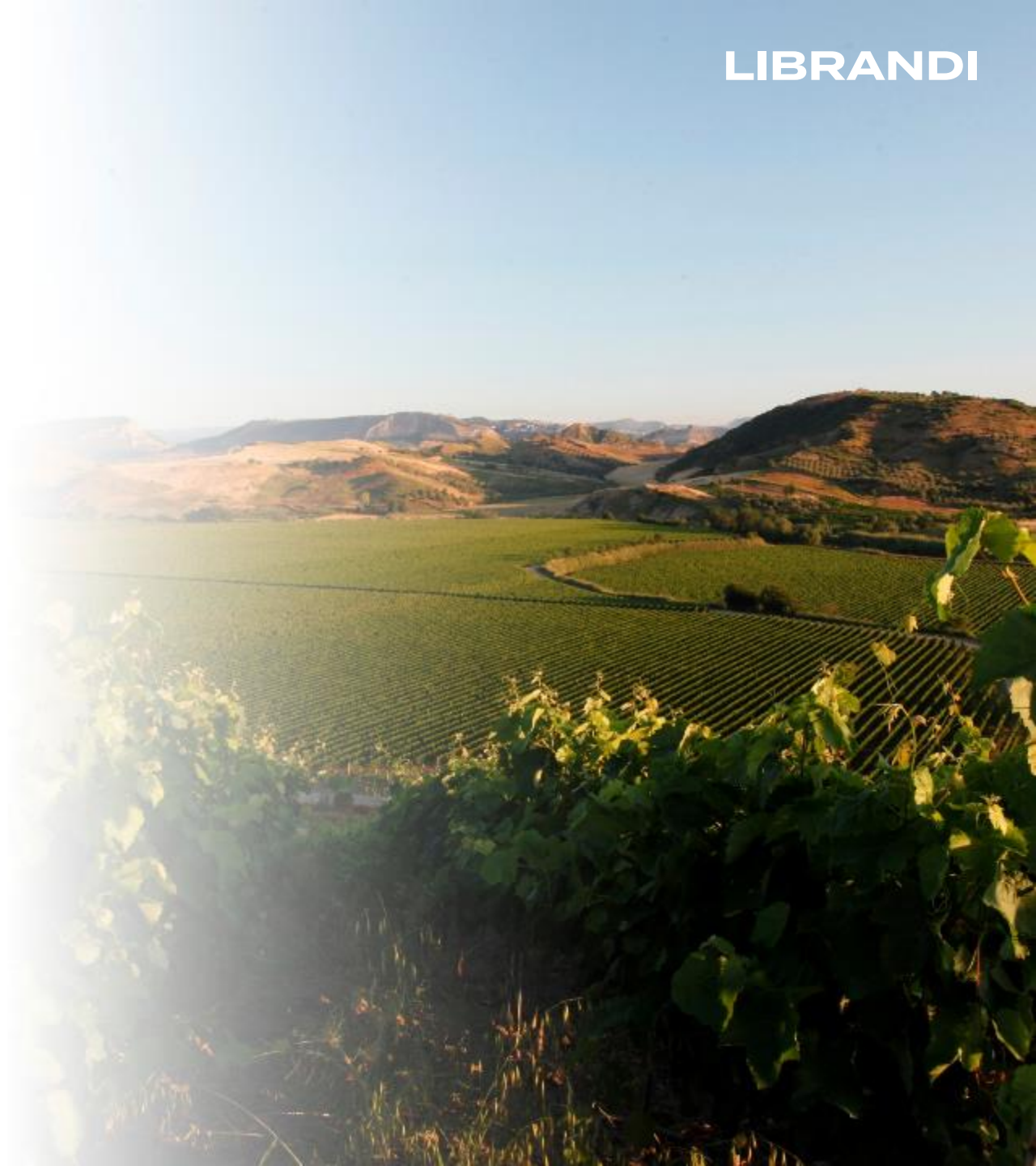
ROCCA DI NETO E CASABONA

### 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

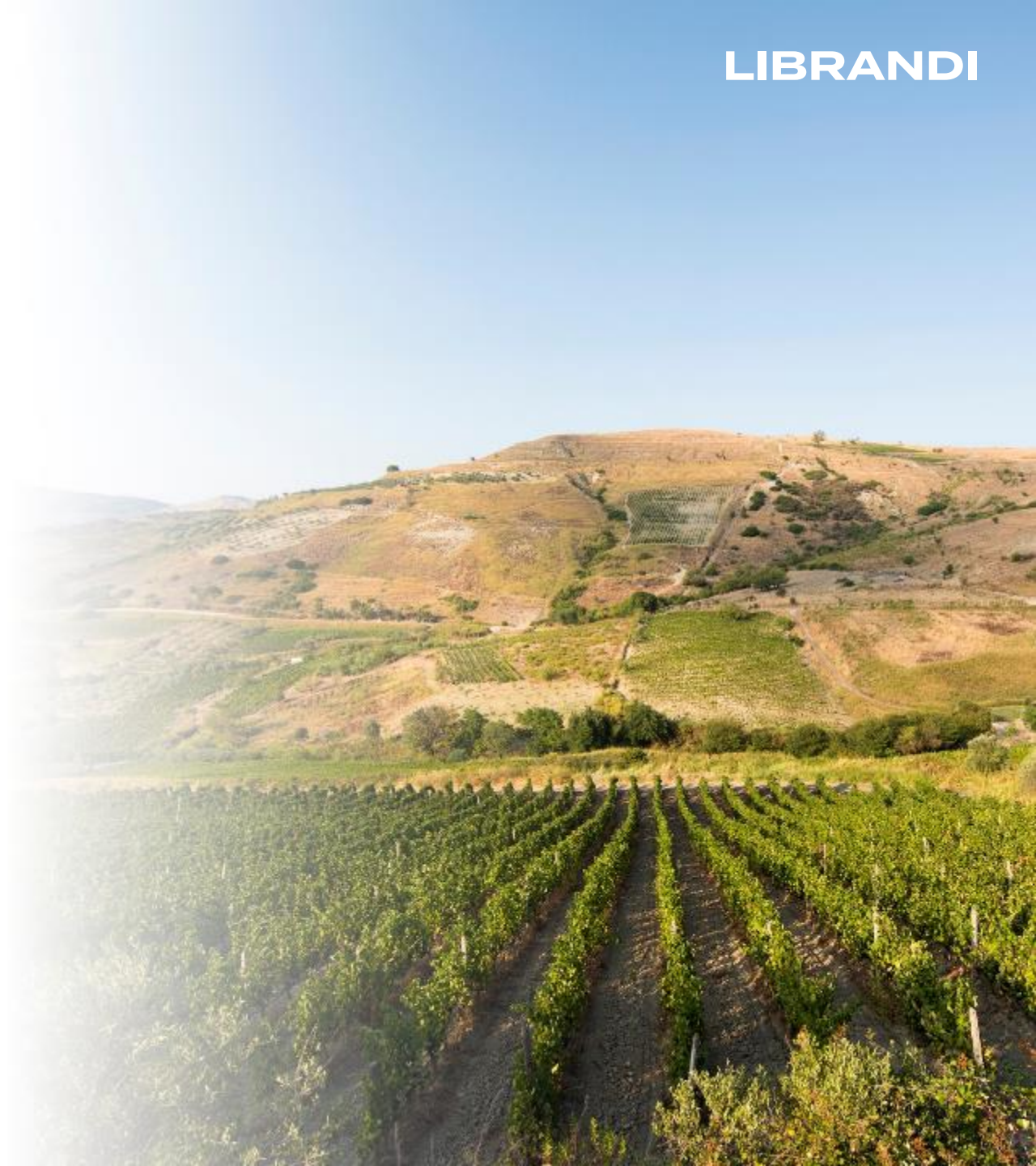
CIRÒ MARINA

### 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 EFESO

### 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

*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 MEGONIO

### 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

*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 GRAVELLO

### 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

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



**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.



# **PRODUCTS** **THE TRADITION** **SEGNO LIBRANDI CIRÒ BIANCO**

## **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

BRILLIANT,  
LIKE THE SUMMER SUN





# PRODUCTS

## THE TRADITION

### SEGNO LIBRANDI CIRÒ ROSATO

#### 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 soft pressing of the grapes

#### AGEING

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

VIBRANT,  
LIKE THE WAVES OF THE SEA





# **PRODUCTS**

## **THE TRADITION**

### **SEGNO LIBRANDI CIRÒ ROSSO CLASSICO**

#### **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

PLEASANT AND INTENSE,  
LIKE THE AROMAS OF THE MEDITERRANEAN MAQUIS





## PRODUCTS

# THE TRADITION

## DUCA SANFELICE CIRÒ RISERVA

### 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

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**

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

#### 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

INTERNATIONAL TASTE,  
CALABRIAN SOUL

LIBRANDI





# PRODUCTS

## THE INTERNATIONAL

### TERRE LONTANE

#### 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 soft pressing of the grapes

#### AGEING

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

FRESH,  
FRUITY,  
VELVETY

LIBRANDI





# PRODUCTS

## THE INTERNATIONAL

### CALAONDA

#### PRODUCTION AREA

Strongoli, Rocca di Neto/Casabona

#### GRAPES

Magliocco 50%, Merlot 50%

#### 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 stainless steel vats, with maceration for 5-7 days

#### AGEING

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

BEAUTIFUL MAYHEM!  
THE CALABRIAN WAY

LIBRANDI





**PRODUCTS**

LE TENUTE

THE TRADITION

THE INTERNATIONAL

**THE CONVIVIAL**

THE SPARKLING

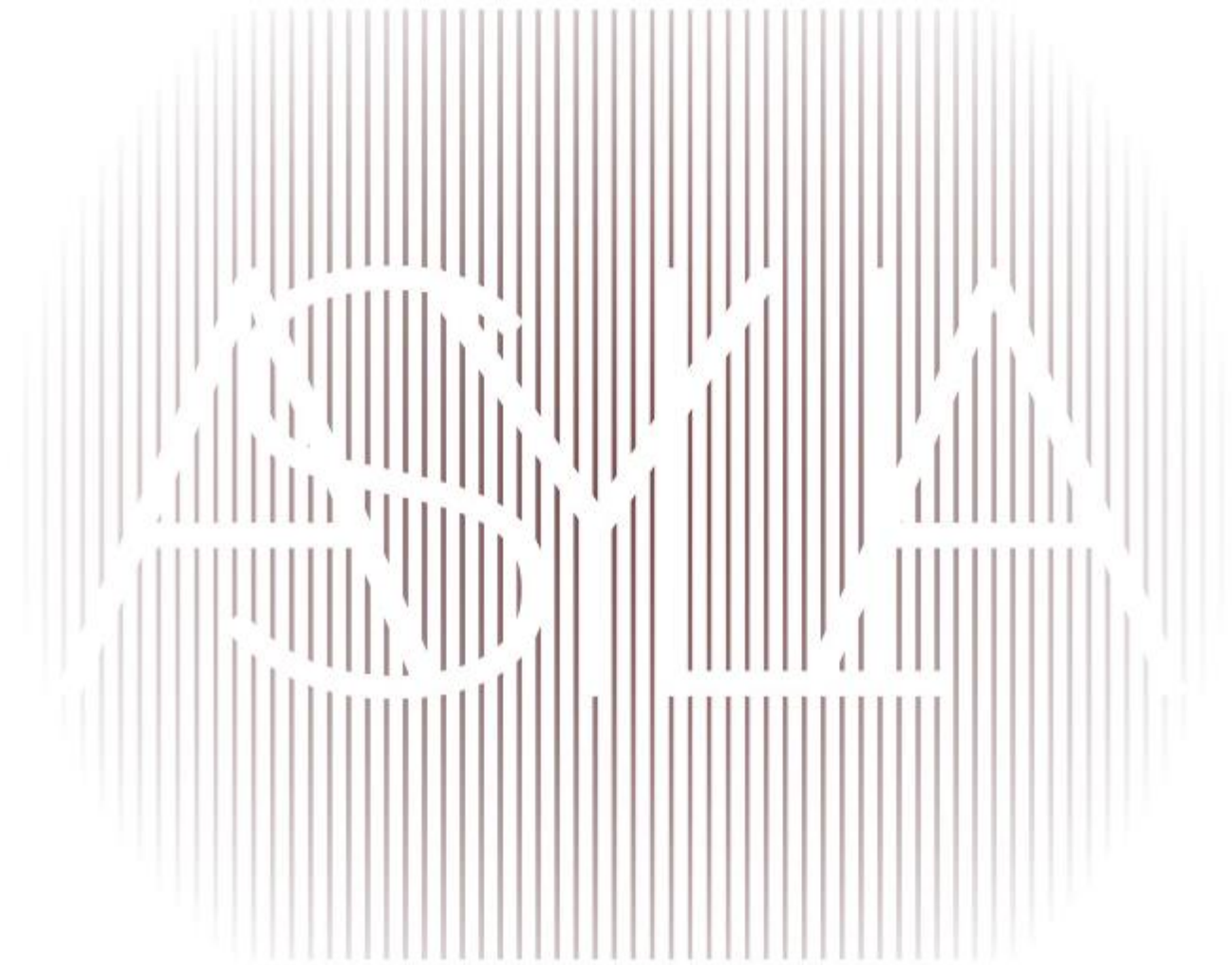
THE SPECIALITIES

## 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 BIANCO

#### 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

YOUNG SOUL,  
FRESH BREEZE

LIBRANDI





# PRODUCTS

## THE CONVIVIAL ASYLIA ROSSO

### 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

YOUNG SOUL,  
RED PASSION

LIBRANDI





**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

#### 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

**METODO CLASSICO**  
SPUMANTE BRUT BIANCO

**LIBRANDI**





# PRODUCTS

## THE SPARKLING

### ROSANETI

#### 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

**METODO CLASSICO**  
SPUMANTE BRUT ROSATO

**LIBRANDI**





# PRODUCTS

## THE SPARKLING

### LABELLA

#### 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

LIBRANDI





# PRODUCTS

## THE SPARKLING

### LABELLA ROSÈ

#### PRODUCTION AREA

Strongoli

#### GRAPES

Gaglioppo

#### TYPE OF SOIL

Clayey, calcareous

#### TRAINING SYSTEM AND PLANTING DENSITY

Spurred cordon, 5000 plants per hectare

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80 quintals - 52 hectoliters

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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





**PRODUCTS**

LE TENUTE

THE TRADITION

THE INTERNATIONAL

THE CONVIVIAL

THE SPARKLING

**THE SPECIALITIES**

# PRODUCTS

## THE SPECIALITIES

### LE PASSULE

#### 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

## OLIO EVO LIBRANDI

### 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  
**MARKET**  
AWARDS  
WINE TOURISM

## MARKET LIBRANDI IN NUMBERS

### WINERY AND WORLD

2.5 Mln wine bottles

8 Mln € di average annual revenue

25 winery employees

80+ employees in our 6 estates

4 continents

40 markets around the world

45% export



*Main international markets by revenue: Germany, Switzerland, United States, Japan, Denmark, Belgium, China, Netherlands, England, France, Canada, Australia, Luxembourg, Austria, and more.*



#### TENUTA ROSANETI

IL GRANDE  
GIARDINO  
SPERIMENTALE



#### TENUTA ARCIDIACONATO

TERRA  
DI INCONTRO



#### TENUTA PONTA

LE VIGNE  
STORICHE



#### TENUTA PITTAFFO

I VIGNETI  
SUL MARE



#### TENUTA SAN BIASE

LE ARGILLE  
ROSSE



#### TENUTA BRISI

NEL CUORE  
DI CIRÒ

### VINEYARDS

6 property estates

9 grape varieties in production

200 classified varieties

232 hectares of vineyards

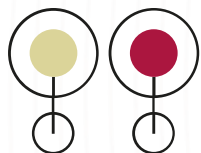
80 hectares of olive groves



## MARKET ASSOCIATIONS



Raffaele Librandi is in charge of the CONSORZIO VINI CIRÒ'. The consortium has initiated the process to obtain the DOCG Cirò.



ITALIA DEL VINO

## SUDHERITAGE



La rete dei musei  
d'Impresa della Calabria

Librandi is part of the famous Italian wine consortium «ITALIA DEL VINO»

Librandi is founder of SUDHERITAGE, the first corporate museum calabrian association.

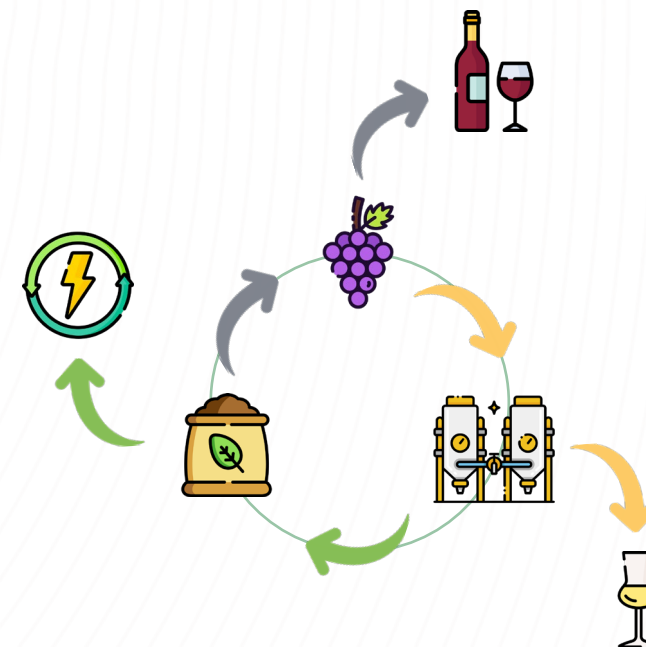


ASSOCIAZIONE NAZIONALE  
**LE DONNE  
DEL VINO**  
DELEGAZIONE CALABRIA

Vincenza Alessio Librandi is in charge of the calabrian association of «Le Donne del Vino»

Circular Economy Project in  
partnership with Caffo and Fattoria  
della Piana

*The pomace from Librandi is given to Caffo, which produces grappa from it. The byproduct is then provided to Fattoria della Piana, which generates energy (biomass) and digestate, a natural fertilizer that is returned to the Librandi vineyards.*



\*more info in our sustainability report  
2024

COMPANY  
MARKET  
**AWARDS**  
WINE TOURISM



COMPANY  
FAMOUS AWARDS



WINTNER OF THE YEAR  
NICODEMO LIBRANDI

## COMPANY AWARDS 2024

GAMBERO ROSSO



BIBENDA



AIS





## COMPANY AWARDS 2024

### MERANO WINE HUNTER



### VINI BUONI D'ITALIA



### DOCTOR WINE



### BEREBENE GAMBERO ROSSO



**COMPANY**  
**MARKET**  
**AWARDS**  
**WINE TOURISM**



## COMPANY

# WINE TOURISM

## WINERY TOUR

In the historic winery location in Cirò Marina, detailed tours are organized, allowing visitors to understand the hard work behind every bottle.

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

After the winery tour, the experience concludes with a technical tasting of selected wines.



## COMPANY WINE TOURISM LIBRANDI DAY

A mandatory stop during company visits, driving the **off-road vehicles** to the top of the Rosaneti hills offers the perfect perspective to fully appreciate the richness of Calabria: from the same point, you can observe the beautiful Ionian Sea and the imposing Sila mountains, often with snow-capped peaks.

In between, a myriad of villages perched atop the hills can be seen. The tasting of wines and local gastronomy completes this unique experience, offering a glimpse into the history, culture, and extraordinary beauty of this land.





## COMPANY WINE TOURISM ECO BIKE TOUR

A sometimes rugged, unspoiled territory to be discovered through the cycling and walking trail that winds through the vineyards of the Rosaneti Estate on modern **e-bikes** provided by the company, thanks to the support of reliable partners.

A sustainable means of transportation that is extremely respectful of the surrounding environment. The tour, part of a network of experiential and eco-sustainable packages, aims to unveil this immense natural and scenic wealth.





## COMPANY WINE TOURISM VI.TE.S. WINE MUSEUM

The Rosaneti Estate hosts the **Vi.Te.S. museum**, a collection of artifacts, tools, and utensils partly preserved over the years in the Librandi family's warehouses, and partly belonging to other local families who have thus given new life to precious objects in their possession.

The museum, initiated by Nicodemo Librandi, was officially inaugurated in 2022 during the first edition of the SudHeritage event series, "**The corporate museums of Calabria tell their stories.**"





## COMPANY

# WINE TOURISM

### VI.TE.S. WINE MUSEUM

Vi.Te.S. is the story of our land and our origins.

**Viticulture.** Ancient methods and modern techniques. The peasant culture and its evolution, narrated through period tools and family memories.

**Territory.** From the micro-terroirs of the DOC Cirò to the pristine richness of the Valle del Neto. An incredible diversity in an area always destined for viticulture.

**Stories and histories.** From Magna Graecia origins to the traditions of ancient Calabria. In a land where everything is past but with a gaze turned toward the future.



# vites.





## COMPANY WINE TOURISM VI.TE.S. WINE MUSEUM

**Eight rooms** that, through a collection of period tools, tell the past in an extremely educational yet enjoyable way, with a focus on the future.

From the origins of ancient **Enotria** to modern Calabria, covering areas dedicated to explaining the Cirò terroir, vineyard management, and harvesting.

Finally, an integral part of the 19th-century farmhouse that houses Vi.Te.S. is an ancient **palmento**, a tangible example of a different method of making wine, and an educational room dedicated to exploring wine aromas.





