

LIBRANDI



LIBRANDI



*Sustainability
meant as a social, economic and environmental commitment,
is a key guideline of our company, always attentive to the
care of the territory and the protection of
biodiversity.*

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





AUTHENTIC CALABRIA

Encircled between 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 shores. The company is based in Cirò Marina, a town overlooking the Ionian Sea, with its hilly and flat vineyards set in the Mediterranean maquis.

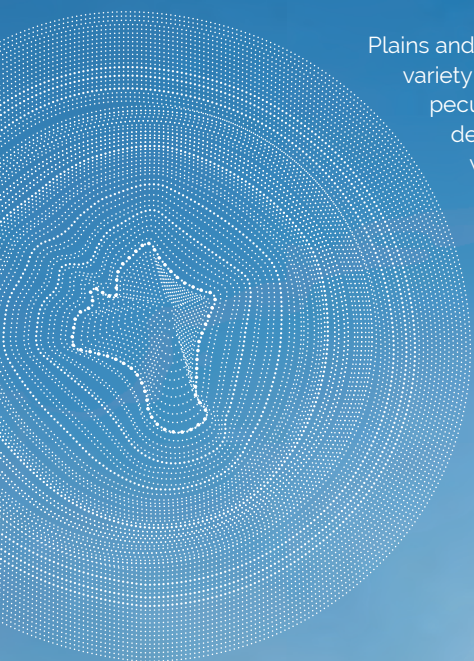
From this unique landscape we Librandi have always taken our inspiration to embody the oenological tradition of an area that is historically suited to the cultivation of vines.



IN THE HEART OF CIRÒ

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

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



A HISTORY, A FAMILY

A land of history and culture, the Greeks baptised it "Enotria Tellus" or "Land of Wine". Today, thousands of years later, this ancient art is still alive and encounters a history made up of values, roots and a desire to open up to the world. It is here that the Librandi family have been cultivating vines for three generations. After all this time, the deepest desire is still to spread the knowledge of the Calabrian wine heritage, so rich in history, traditions and uniqueness.



Our family has always pursued the objective of promoting the territory. Calabria, an ancient land rich in values, where wine is an ancestral practice and recounts the territorial identity.

RESEARCH ON INDIGENOUS VARIETIES

Librandi has always been a pioneer in wine research, playing a leading role in the rediscovery of autochthonous grape varieties now forgotten or lost. In the Rosaneti estate there is the "varietal garden" of the Librandi family, the collection of autochthonous vines that currently contains about 200 varieties recovered throughout the region and arranged in a vineyard with a characteristic spiral shape.

We are bound to traditions
but at the same time we seek
innovation, dedicated to research
and the rediscovery of the riches
of Calabria.







THE CONNECTION WITH THE LAND

Each vineyard provides for rigorous and differentiated work in terms of varietal and territorial typology in order to guarantee high quality grapes during the harvest. Care and dedication also guaranteed by a series of activities that are still carried out manually. Craftsmanship and tradition supported by innovative technological tools, which represent the mix that has always characterized the work of the Librandi family.

It was the harmony of our land that suggested the path to take: on the one hand, the enhancement of tradition with “alberello” and historical rootstocks; on the other, investment in innovation and research with the collaboration of the greatest experts in the viticultural and oenological sectors.



THE ESTATES

6 estates, 232 hectares of vineyards, 80 hectares of olive groves. From Rosaneti, the great experimental garden, the cradle of biodiversity, to Arcidiaconato, a meeting place for international vines, passing through the historic vineyards of Ponta, the red clays of San Biase, the vineyards on the sea of Pittaffo and Brisi, right in the center of town. A single objective: quality.

Our wines are ambassadors of our land and our culture, ideas that find their realization in the family estates and in the dedication we give to their cultivation.





ROSANETI



ARCIDIACONATO



PONTA



PITTAFFO



SAN BIASE



BRISI



LIBRANDI

E
F
E
S
O

TENUTA ROSANETI
CALABRIA
IGT

EFESO

CALABRIA BIANCO IGT

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

Soil type

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 6 months' 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

Between legend and myth



LIBRANDI



ME
GO
NIO

TENUTA ROSANETI

CALABRIA
IGT

MEGONIO

CALABRIA ROSSO IGT

Production area

Rosaneti estate in the countryside of Rocca di Neto/
Casabona

Cru

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

Grapes

Magliocco

Soil type

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 over 10 years

Ancient roots, essence
of a territory



LIBRANDI



**GRA
VE
LLO**

TENUTA ARCIDIACONATO
CALABRIA
IGT

GRAVELLO
CALABRIA ROSSO IGT

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%

Soil type

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 over 10 years

The territory and its
international vocation



THE TRADITION

SEGNO LIBRANDI CIRÒ BIANCO DOC

Production area

Cirò, Cirò Marina, Crucoli

Grapes

Greco Bianco

Soil type

Clayey loam, 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 soft pressing of the grapes

Ageing

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

Brilliant, like the summer sun



THE TRADITION

SEGNO LIBRANDI CIRÒ ROSATO DOC

Production area

Cirò, Cirò Marina, Crucoli, Melissa

Grapes

Gaglioppo

Soil type

Clayey, calcareous

Training system and planting density

Traditional "alberello" and 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 before marketing

Vibrant, like the waves
of the sea



LIBRANDI

SEGNO
LIBRANDI

CIRÒ DOC
ROSSO CLASSICO

THE TRADITION

SEGNO LIBRANDI

CIRÒ ROSSO CLASSICO DOC

Production area

Cirò, Cirò Marina

Grapes

Gaglioppo

Soil type

Clayey, calcareous

Training system and planting density

Traditional "alberello" and 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' bottle ageing before marketing

Pleasant and intense,
like the aromas of the
Mediterranean maquis



LIBRANDI



DUCA
SANFELICE

CIRÒ DOC RISERVA
ROSSO CLASSICO SUPERIORE

THE TRADITION

DUCA SANFELICE

CIRÒ RISERVA ROSSO

CLASSICO SUPERIORE DOC

Production area

Cirò, Cirò Marina

Grapes

Gaglioppo

Soil type

Clayey, calcareous

Training system and planting density

Traditional "alberello" (head-trained vines), 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 stainless steel 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 land, our roots



CRITONE

CALABRIA BIANCO IGT

Production area

Strongoli, Rocca di Neto/Casabona

Grapes

Chardonnay 90%, Sauvignon 10%

Soil type

Clayey loam, calcareous

Training system and planting density

Spurred cordon and guyot, 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

TERRE LONTANE

CALABRIA
IGT

TERRE LONTANE
CALABRIA ROSATO IGT

Production area

Strongoli, Rocca di Neto/Casabona

Grapes

Gaglioppo 70%, Cabernet Franc 30%

Soil type

Clayey, calcareous

Training system and planting density

Spurred cordon, 5000 plants per hectare

Yield per hectare

90 quintals - 65 hectoliters

Harvest time

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

Fresh, fruity, velvety



LIBRANDI

CALAONDA

CALABRIA
1971

CALAONDA
CALABRIA ROSSO IGT

Production area

Strongoli, Rocca di Neto/Casabona

Grapes

Magliocco 50%, Merlot 50%

Soil type

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 few months' bottle ageing before marketing

Beautiful mayhem!
The Calabrian way



LIBRANDI

ASYLA

MELISSA DOC
BIANCO

THE CONVIVIAL

ASYLIA

MELISSA BIANCO DOC

Production area

Rocca di Neto/Casabona

Grapes

Greco Bianco

Soil type

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



THE CONVIVIAL

ASYLIA MELISSA ROSSO DOC

Production area
Rocca di Neto/Casabona

Grapes
Gaglioppo

Soil type
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 3-5 days

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

Young soul



ALMANETI

SPUMANTE BRUT BIANCO
METODO CLASSICO

Production area

Rocca di Neto/Casabona

Grapes

Chardonnay

Soil type

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 August

Vinification

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

Ageing

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

The elegance and softness
of international bubbles



LIBRANDI

ROSANETI

Bianco
METHODO CLASSICO

LIBRANDI

ROSANETI

SPUMANTE BRUT ROSATO
METODO CLASSICO

Production area

Rocca di Neto/Casabona

Grapes

Gaglioppo

Soil type

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. Refermentation using the classic method

Ageing

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

The character and strength
of the bubbles of Calabria



LIBRANDI

LABELLA

FRIZZANTE

THE SPARKLING

LABELLA

VINO BIANCO FRIZZANTE

Production area

Strongoli

Grapes

Greco Bianco

Soil type

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

Lively, like summer



LIBRANDI

LABELLA

ROSÉ
FRIZZANTE

LABELLA ROSÉ
VINO ROSÉ FRIZZANTE

Production area

Strongoli

Grapes

Gaglioppo

Soil type

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 grapes and refermentation in the autoclave

Ageing

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

Refreshing,
like the sea breeze



LIBRANDI

LE
PAS
SU
LE

VINO
PASSITO
CALABRIA
IGT

THE SPECIALITIES

LE PASSULE

CALABRIA BIANCO PASSITO IGT

Production area

Rocca di Neto/Casabona

Grapes

Mantonico

Soil type

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 short period in the bottle before release

The sweetness of sun
dried raisins



LIBRANDI



OLIO
EXTRA
VERGINE
DI OLIVA

TENUTA
ROSANETI

THE SPECIALITIES

OLIO EXTRA VERGINE DI OLIVA

Production area

Rocca di Neto/Casabona

Altitude

60/100 meters high

Number of olive trees

23,000 trees

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

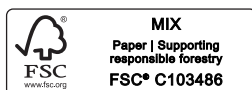
Within 3 hours of harvesting

Oil yield

10 - 12 %

Production

100 hectoliters



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