

SCALA CIRÒ ROSSO

ORIGIN

Cirò, Calabria, Italy

WINE TYPE & VARIETIES

Still dry red, Gaglioppo

VINEYARD

Within Cirò DOC
(Crotona district),
south and south-east exposed,
100-150 m.a.s.l.

SOIL

Clay, sand

AGE OF VINES

Planted 1987 and 1997

VITICULTURE

Organic certified

VINIFICATION

Manual harvest first half of
September/early October,
de-stemmed, 15 days
thermoconditioned maceration
at 22°C in stainless steel,
gentle press, after alcoholic
fermentation racked and left in
concrete for 12-18 months,
refined 6 months in bottle
before release

Cirò is a historic and beautifully preserved medieval village in the province of Crotona, perched on hilly terrain just a few kilometers from the Ionian Sea. Its narrow, picturesque streets offer stunning views of the coast and are home to several monuments from the feudal era, including the Carafa Castle. Once settled by Greek colonists as early as the 7th century BC, legend has it that they were the first to cultivate vines here, introducing the Gaglioppo grape. The Greeks also named the area Krimisa, a name now linked to the coastal region that includes the town of Cirò Marina.

The Cirò DOC, established in 1969, is one of Italy's oldest wine designations and the first in the Calabria region. Twenty years earlier, in 1949, Antonio Scala founded the winery, converting the old farmhouse, which has retained its original structure throughout the years, into a center for wine production. He dedicated his vineyards to cultivating native grape varieties like Greco Bianco, Magliocco, and the mentioned Gaglioppo.

Antonio Scala's legacy has been carried on by his son Luigi, and later by his grandson Francesco, who is now the current manager and oversees all aspects of production. The atmosphere here is both warm and authentic, blending the old-world charm with modern technology. Inside, alongside the historic cement tanks, state-of-the-art systems ensure the wines' quality and sophistication. Every stage of the winemaking process is meticulously overseen, from organic cultivation to harvest, vinification, and bottling.

Cantina Scala has long embraced a commitment to environmental responsibility, reflecting a deep respect for the land. In line with this ethos, they have earned SQNPI certification, which ensures they avoid the use of chemical substances. Their vineyards benefit from sun-drenched days and a steady breeze from the sea, while the clay- and calcium-rich soil fosters ideal conditions for grape ripening, enhancing the complexity of both their red and white wines.

If Calabria is considered the toe of the Italian boot, then Scala and Cirò can be found in its arch. On the beautiful southern coast authentic, heartfelt, and energetic wines are produced, preserving local wine history. What. A. Tickle!



VIN

EST. 2012