



GRAYASUSI
ARGENTO

ROSÈ

GAGLIOPPO 100% - VAL DI NETO I.G.T. ROSATO

Aged for 4 months in French oak casks and 2 months in the bottles. An excellent rosè wine, vividly violet in its iridescent pink of cherry raspberries, rich in soft redcurrants, firm and meaty. Natural vinification, natural yeast only.



GRISARA

WHITE

PECORELLO 100% - VAL DI NETO IGT BIANCO

Local grape, re-discovered by Roberto Ceraudo. Lively golden color. Recommended to be served with dishes requiring a robust white, excellent to accompany white meats. Natural vinification, natural yeast only.



PETELIA

WHITE

**MANTONICO 50%, GRECO BIANCO 50%
VAL DI NETO I.G.T. BIANCO**

A dense, rounded and smooth wine, its deep sunny melon taste will no doubt impress you. Stays only in the steel. Persistent and soft taste, followed by sharp notes. Natural vinification, natural yeast only.



IMYR

WHITE

**CHARDONNAY 100%
VAL DI NETO I.G.T. BIANCO**

Harvested manually at night. A Chardonnay diamond, of authoritative solidity and power, while clear and minty in its spicy banana flavored plumage, all within strong aroma of fabulous fragrances and citrine tang. Natural vinification in barrels, natural yeast only.



GRAPPA

UVE GAGLIOPPO

Red grapes of fine acidity and medium sugar content; the floral aspect is definitely more relevant to the olfactory sensation.



OLIO

**ORGANIC OLIVES
CAROLEA AND TONDA DI STRONGOLI**

It has a fruity aroma with a slightly bitter taste. It is spicy, with note of almonds and rosemary

organic wines - natural fermentation and natural yeasts only

Azienda Agricola
CERAUDO



Wine and Oil

STRONGOLI
(Crotona - Italia)

Sustainable excellence.

Ceraudo farm is located in Calabria, in the area of Strongoli Marina – known as Petelia in Romans time - close to the town of Crotone, home of Pythagoras. There are 20 hectares of vineyards, 37 hectares of olive groves and 3 more dedicated to citrus trees and vegetable garden. The owner, Roberto Ceraudo, is a pioneer of organic agriculture in the region. He manages the farm together with his three children Susy, Giuseppe and Caterina. The latter is also the head chef of the Michelin-starred restaurant “Dattilo”, also owned by Ceraudo family.

The Wine.

From an organoleptic point of view, the Ceraudo vines are all very elegant and distinguished by their complexity, notable consistency and aromatic persistence. The exposure of the vineyards 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, the fruit and the flowers excel in the character of our wines bestowing the unique emotion of a great journey towards the south of Italy. The grapes that we use are Gaglioppo, Cabernet, Greco nero, Magliocco, Pecorella, Greco bianco, Mantonico and Chardonnay. There are 9 wines: Grisara, Dattilo, Petrarò, Nanà, Imyr, Petelia, Grayasusi etichette argento, Grayasusi etichetta rame and Doro Be'.

The Oil.

The olive grove is the largest part of the estate, with an extension of 37 hectares. It's cultivated with the indigenous Carolea e Tonda di Strongoli with an annual production potential of 400 quintals. Ceraudo oil, one of the best oils in Calabria, is an organic product.

c e r a u d o . i t



DATTILO

RED

GAGLIOPPO 100% - VAL DI NETO I.G.T. ROSSO

Aged for 24 months in french oak and 12 months in bottles. Strong expression of the territory, a red wine with big personality and structure. Persistent, spiced and intense. Natural vinification, natural yeast only.



NANÀ

RED

GAGLIOPPO 80%, MAGLIOCCO 20%
VAL DI NETO I.G.T. ROSSO

Ruby color, with intense and persistent scent. A very good structure, more balance, very good with meat or fresh cheese. Stays only in the steel. Natural vinification, natural yeast only.



PETRARO

RED

GAGLIOPPO 50%, GRECO NERO 30%, CABERNET
SAUVIGNON 20% - VAL DI NETO I.G.T. ROSSO

Aged for 36 months in French oak barrels, and 2 years in the bottles. A prodigiously full red wine. With minty spiced olfactory, it is perfect for combinations with fine red meats. Natural fermentation, natural yeast only



GRAYASUSI

ROSÈ

GAGLIOPPO 100% - VAL DI NETO I.G.T. ROSATO

Harvested manually at night. Vividly violet rosè wine in its iridescent pink of cherry, rich in soft redcurrant, with a strong scent. Natural vinification, natural yeast only.

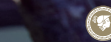
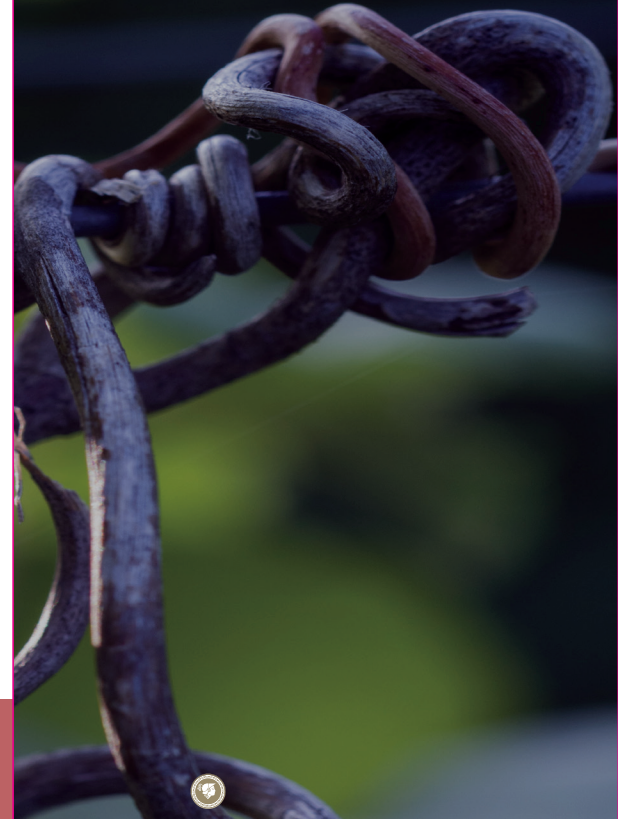


DORO BÈ

DESSERT WINE

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

Red with amber light, the scent is spicy and aromatically charged: it remembers dried figs, chestnut honey, hazelnuts. The full and persistent flavor lends itself particularly combined with long seasoned cheeses, sweets, dried fruit and bitter chocolate.



Azienda Agricola

CERAUDO

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