



Azienda Agricola  
**CERAUDO**



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**CERAUDO**



CAMPAIGN FINANCED ACCORDING TO  
(EU) REGULATION NO. 1308/2013

**STRONGOLI**  
(C r o t o n e - I t a l i a)

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“ From the love for my homeland, the astonishment that the blossom of a sprout gives, the stateliness of the severe and generous nature, the farm Ceraudo is born. A vision and a desire that drives me since i was a child.”

Roberto Ceraudo



## Ceraudo family: the roots and one vision.

Contrada Dattilo, extends for over 60 hectares. It is located in Calabria in the territory of Strongoli Marina, ancient Petelia, close to Crotone, the city of Pythagoras.

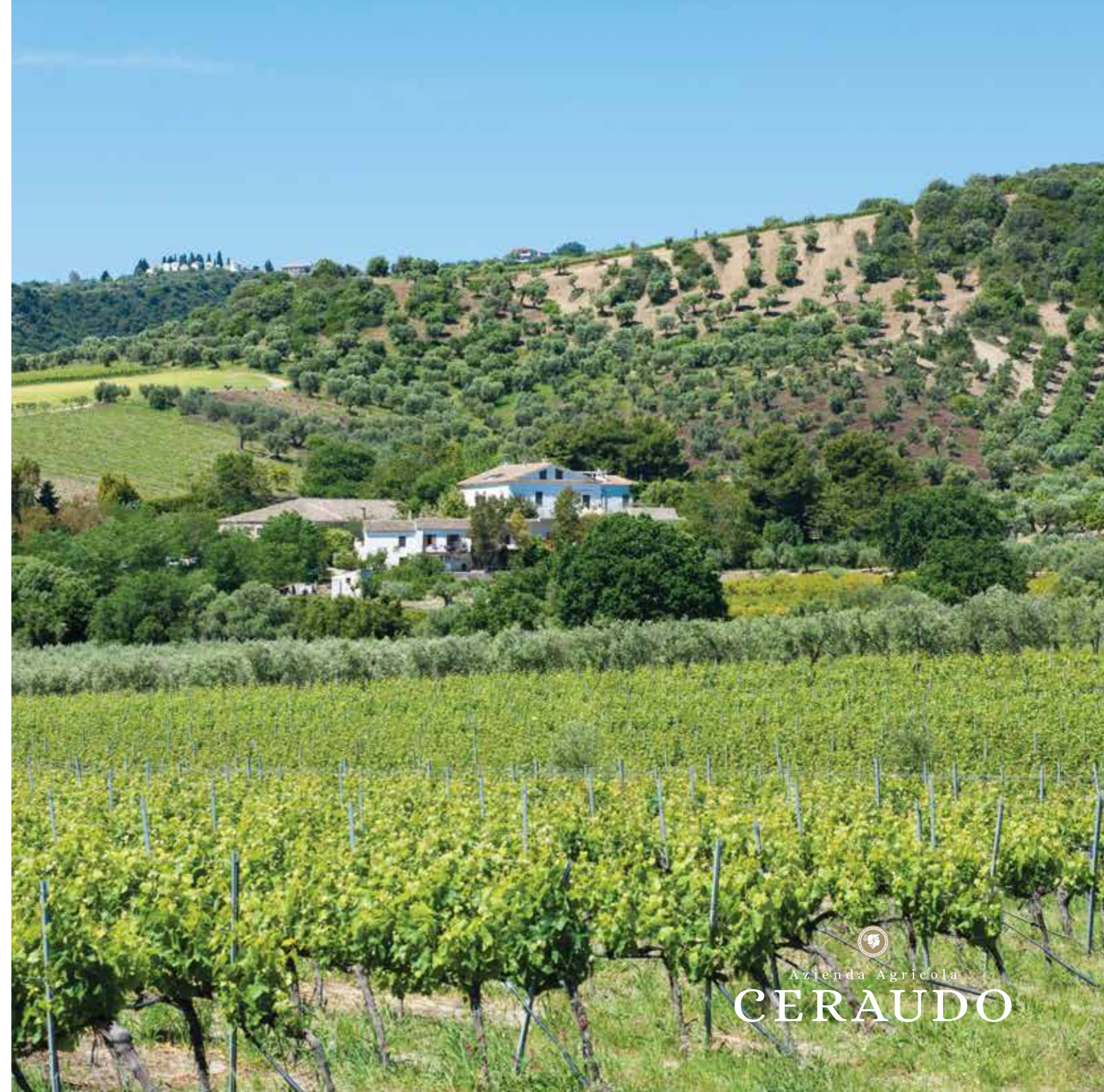
There are 20 hectares of vineyards, 37 of olive groves and 3 dedicated to citrus fruit. From a naturalistic point of view, the land that houses Contrada Dattilo is perfect for the cultivation of quality vine. We are less than two kilometers from the Ionian Sea, at 60 meters above sea level.

The whole Ceraudo family is involved into running the business: Roberto, father, and his three children. Giuseppe manages cultivation and production. Susy, a business economics graduate, is concerned with administration and sales. Caterina is a qualified oenologist who manages the cuisine of the Michelin-star Dattilo restaurant owned by the Ceraudo family.

Since the very beginning, - meaning the 80s, - contrada Dattilo, where Ceraudo farm is located, -has been a pioneer of organic agriculture, which brought it to obtaining an ICEA certification in 1991 (The Institute of Ethnic Certification).

For about 30 years our land has not seen chemical products - neither in soil, nor in plants. The energy supply system is also consistent and innovative.

Cellar, oil mill, farmhouse and restaurant are powered entirely by a photovoltaic panel system that makes the company self-sufficient. The company choice of entirely sustainable packaging is coherent as well: the bottles are 70% recycled glass and the labels are made of recycled paper.



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T H E   W I N E



From an organoleptic point of view, the Ceraudo vines are all very elegant and distinguished by their complexity, notable consistency and persistence of aroma.

The exposure of the rows 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, fruit and flowers excel in the character of our wines, bestowing the unique emotion of a great journey towards the south of Italy.

### The climate

From the climate perspective, the area is characterized by average annual temperatures from 17° C to 25 ° C. The average annual rainfall is around 700 mm. The presence of the sea acts positively on temperature fluctuations, to the full advantage of the aromatic fractions of the grapes.

These grapes have shown a great ability to adapt to the changes in the temperatures and dry seasons, thanks to constant processing of the soil and stimulating the root system development.

### The vineyard

The vineyard extends for 20 hectares, and its production yield varies between 35 and 70 quintals per hectare, depending on the type of wine.

### The harvest

The grapes are born on the hills of Strongoli, 60 m above sea level. The production is organic, certified since 1990. We do manual green harvesting at nighttime in June. Natural fermentation without the use of selected yeasts or enzymes. Overall, the annual production comes to nearly 500 quintals a year – nearly 70 000 bottles.



WHITE

## GRISARA

### PECORELLO 100% VAL DI NETO I.G.T.

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 12 years

Production per hectare: 50 quintals

Color: Bright golden color with shiny brass reflections

Total acidity: 5.80

Aroma: Rich to the nose, intense, and complex with herbaceous and spicy hints mixed with a certain sweetness, savory notes and a memory of almond blossoms.

Taste: In the mouth the olfactory sensations give off, with a note of citrus fruits of bitter grapefruit, sapidity and minerality in abundance with a pleasantly bitterish aftertaste.

Pairing: Goes well with seafood dishes.

TASTE:

Fresh, soft  
and lasting

LEVEL OF  
ALCOHOL:

14%

AROMA:

Delicate,  
citrus

SERVING  
TEMPERATURE:

12-14° C

Autochthonous vine recovered by Roberto Ceraudo in 2003.

First produced in 2007.

WHITE

## PETELIA

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

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 25 years

Production per hectare: 70 quintals

Color: Light amber yellow

Total acidity: 5.5

Aging: Steel

Vinification: Cold fermentation

Pairing: All types of Fish.

On the nose, hints of matured fruit, followed by sweet and spicy sensations.  
Honey and toasted hazelnuts can be recognized

Fresh, harmonic and persistent. The entry is soft and round followed by sapid notes.

TASTE:  
Fresh,  
harmonic and  
persistent

LEVEL OF  
ALCOHOL:  
14%

AROMA:  
Ripe fruit,  
sweet  
and spicy

SERVING  
TEMPERATURE:  
6-7° C

First produced in 1992.



WHITE

## IMYR

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

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 25 years

Production per hectare: 50 quintals

Color: Light amber yellow

Total acidity: 5,5

Aroma: Full, harmonic and persistent, with a hint of ripe fruit, followed by sweet and citrus notes.

Pairing: Dishes that request a fine white wine, such as white meats.

Aging: Barrels, French oak. Harvested manually at night, two harvests at different maturity stages of the grapes.

TASTE:  
Fresh, round,  
structured  
and  
long-lasting

LEVEL OF  
ALCOHOL:  
13%

AROMA:  
Full, harmonic  
and persistent

SERVING  
TEMPERATURE:  
12-14° C

First produced in 1997.



ROSÉ

## GRAYASUSI ARGENTO

**SILVER LABEL GAGLIOPPO 100%  
VAL DI NETO I.G.T.**

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 40 years

Production per hectare: 50 quintals

Color: Tenous rose

Total acidity: 5,8

Pairing: White meats and semi-aged cheeses

Aging: French oak barrels with batonage during all aging period.  
Natural fermentation.

TASTE:  
Round and  
aromatic

LEVEL OF  
ALCOHOL:  
14%

AROMA:  
Enchanting,  
intense,  
fragrant and  
fruity

SERVING  
TEMPERATURE:  
15-18° C

First produced in 2003.



ROSÉ

## GRAYASUSI

**GAGLIOPPO 100%  
VAL DI NETO I.G.T.**

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 40 years

Production per hectare: 70 quintals

Color: Intense rose

Total acidity: 6,1

Pairing: White meats and semi-aged cheeses

Aging: Steel.

TASTE:  
Fresh  
and round

LEVEL OF  
ALCOHOL:  
14%

AROMA:  
Intense and  
persistent, red  
berries and  
hedge rose

SERVING  
TEMPERATURE::  
15-18° C

First produced in 1999.





RED

## DATTILO

**GAGLIOPPO 100%  
VAL DI NETO I.G.T.**

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 40 years

Production per hectare: 50 quintals

Color: Ruby red

Total acidity: 6

Pairing: Fine meats and aged cheeses

Aging: 24 months in French oak barrels and one year in the bottle

Aroma: Strong expression of the territory, a red with great character and structure, persistent, with spicy and intense notes.

TASTE:  
**Fresh,  
velvety and  
round**

LEVEL OF  
ALCOHOL::  
**13,5%**

AROMA:  
**Spicy, dried  
figs, chestnut  
honey and  
hazelnuts**

SERVING  
TEMPERATURE::  
**18-20° C**

First produced in 1994.



RED

## NANÀ

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

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 25/15 anni

Production per hectare: 70 quintali

Color: Ruby red

Total acidity: 5.8

Aging: Steel, cold fermentation

Pairing: Meats, cheeses.

TASTE:  
**Round,  
aromatic  
and fruity**

LEVEL OF  
ALCOHOL:  
**14%**

AROMA:  
**Intense and  
persistent**

SERVING  
TEMPERATURE::  
**18-20° C**

A red wine that is the best expression of our South: soft, fruity, fresh and with great structure.

First produced in 2012.



RED

## PETRARO

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

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 40 anni

Production per hectare: 45/50 quintals

Color: Ruby red

Total acidity: 6,2

Pairing: Fine red meats

Aging: 36 months in French oak barrels, 2 years in the bottle

TASTE:  
**Fresh,  
velvety  
and round**

LEVEL OF  
ALCOHOL:  
**14%**

AROMA:  
**Harmonic  
with light cent  
of red berries**

SERVING  
TEMPERATURE::  
**18-20° C**

A marvelously full-bodied red, fleshy, balsamic and spicy to the nose.  
First produced in 1992.



PASSITO

## DORO BÈ

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

Production zone: Hills of Strongoli

Altitude: 60-100 m above sea level

Exposure: South-East

Growing technique: Trellis-tied

Vine's age: 15 anni

Color: Red with amber lights

Pairing: Aged cheeses, sweets, nuts, dried fruit and dark chocolate

Aging: 7 years

Affinamento: 7 anni in 55 litre barrels

TASTE:  
**Full and  
persistent**

LEVEL OF  
ALCOHOL::  
**17%**

AROMA:  
**Spicy and charged  
with scents of dried  
figs, chestnut honey  
and hazelnuts**

SERVING  
TEMPERATURE::  
**16-18° C**

Manually harvested in September, placed on straw mats in the beginning of  
December, arriving at 40% sugar concentration. Limited production, the yield is about  
6-8 liters per quintal of grapes.

Aging for 7 years in wooden 55 liter barrels. Intense and wide aroma of dried figs,  
liquorish cream and chestnut honey, with recognizable notes of coffee, caramel and  
toasted hazelnuts.

First produced in 2001.



## GRAPPA

Aroma: Fruity and flower sensations

Taste: Full, aromatic and original

Bottle volume: 0,70 l

Level of alcohol: 40%

Red grapes of good acidity and medium sugar content.  
To the nose, the floral notes are the most noticeable.





Azienda Agricola

CERAUDO



O L I V E   O I L





## Olive oil

Ceraudo oil, one of the best oils in Calabria, is an organic product, multiply recognized with awards. It has a fruity aroma with a slightly bitter taste. It is spicy with an aftertaste of almonds and rosemary.

It's harvested prior to the standard harvesting seasons, which means we collect less, creating, however, an extraordinary high-quality oil with low acidity. Our olives grow in an ideal climate - it is dry and limits the presence of the olive fruit flies.

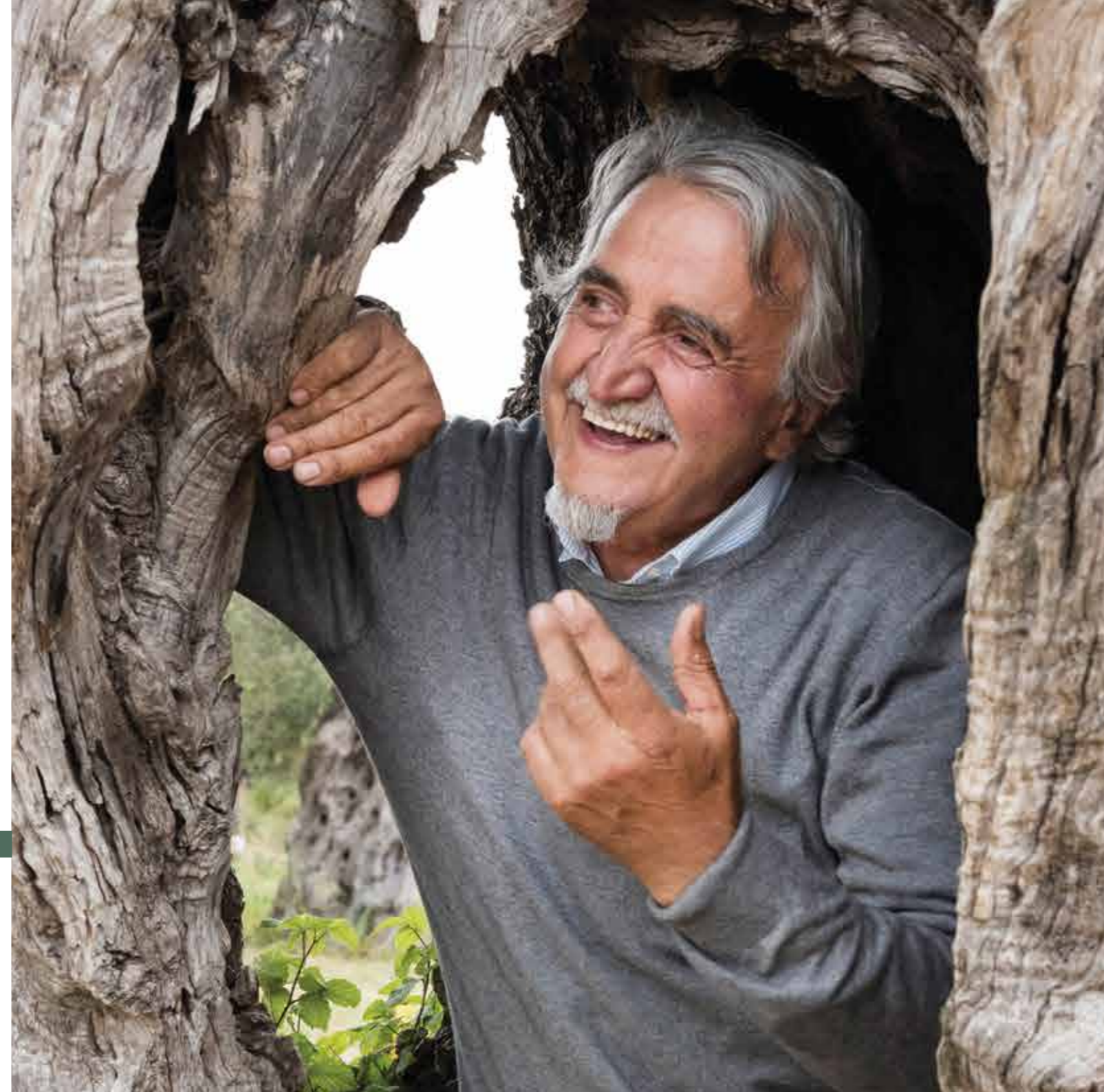
The olives are harvested at veraison, and are immediately processed to prevent decomposition.

The entire process brings together a thousand years of expertise and cutting-edge technology. The result is a natural product: oil from the olive, like water that flows from the spring.

ANNUAL PRODUCTION POTENTIAL: 400Q

OLIVE TREES: 14.000

OLIVE GROVE: 37 HECTARES







## THE RESTAURANT



## Caterina Ceraudo and her star

At the helm of the Dattilo restaurant, which has been awarded a Michelin star, there is Caterina Ceraudo.

Graduated in enology in Pisa in 2011, she attended the School of Advanced Training of Niko Romito in Castel di Sangro in Abruzzo.

«The most important lesson that I will always bring with me is respect for food and its natural origin, from the birth and growth of each ingredient to its transformation into the dish.

Use a few elements, trying to enhance the simple flavors.

We could define our cuisine as light and balanced, a mission that may seem paradoxical in Calabria, but only at first sight. It is like that - for every dish, from savory to sweet»

Caterina Ceraudo has won the "Donna Chef 2017" award, assigned by Michelin.

  
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## Restaurant Dattilo

Dattilo restaurant was born out of an old mill in a 1600's farmhouse, surrounded by vineyards, olive and citrus groves, and the Ceraudo Roberto farm's garden.

It illustrates a typical rural architecture as well as a simple and refined design, in a homely environment that nicely combines with the variety and creativity of the menu.

Roberto founded the restaurant in 2003 with ambition and great passion.

Today, Caterina Ceraudo manages it, carrying on the culture of good and healthy home cooking by promoting the products of the local farm.



HOSPITALITY



## Rooms and apartments

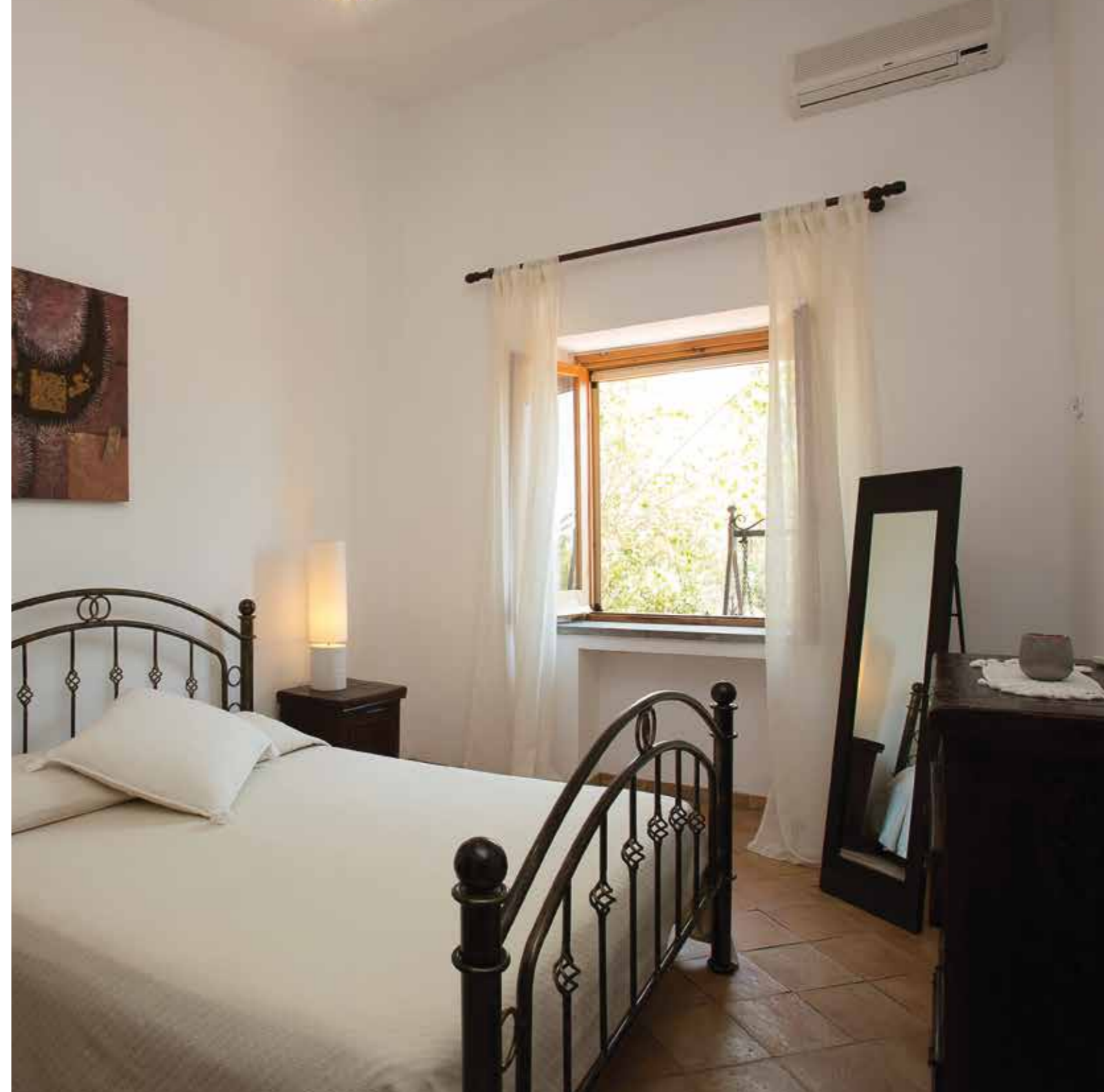
Located in the seventeenth-century village among olive trees, maritime pines, lemon and pomegranate trees, 10 comfortable apartments in rural stone construction, immersed in an intimate and essential atmosphere, welcome our beloved guests.

A place to rediscover the lost harmony with yourself and with others.

Some apartments come with a kitchenette.

The rooms are spacious and full of light, fully equipped with all necessities for the guests, including private terrace with a rocking chair.

Although the sea is only 2 km away, there is also a swimming pool, surrounded by green garden.





## Emotions Contrada Dattilo

At Dattilo estate the happiness of the guests is the main mission, which is accomplished mainly with fine wines and perfect dishes of Dattilo restaurant. However, that is not all.

You can choose one of our tourist packages, for example:

**WINE CELLAR TOUR**

**TASTING TOUR**

**RELAX AND EMOTIONS**

**SEE THE VINEYARDS**

**WEEKEND DISCOVERY**

**A DAY WITH THE CHEF**

At Dattilo estate we also organize weddings and events, with elegant design and a flawless service.

Visit our website, [www.ceraudo.it](http://www.ceraudo.it) and book your emotion!

