



COLACINO
WINES

MARZI COSENZA



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Wines of Calabria

MARZI COSENZA

the Company

The Colacino Family

Mauro and Maria Teresa Colacino



*Mario Soldati, in 1975, wrote in his celebrated book, **Vino al Vino alla ricerca dei vini genuini** edited by Mondadori: "... visit to Dr. Vittorio Colacino, in the village of Marzi, Savuto of four different vintage years, from '71 to '74..."*
"The wines should be drunk here, where they were born..."
"Nothing is Savuto, Savuto is only Britto."



Long ago, in the times of the ancient Greeks, there was a land called Enotria: The Land of Wine. Today, that land is called Calabria, and it continues to produce wines that have unmistakable characteristics thanks to the particular conditions such as sun exposure, heat and humidity. Once upon a time, there was a local doctor Vittorio Colacino who beyond caring for his patients, also enjoyed cultivating an ancient vineyard. This vineyard produced a wine known as

"Britto;" an intense wine perfumed of spiced cherries and... From this passion for the earth and for life, the Colacino Company was born. Today, the company is managed by the children of the doctor: Mauro and Maria Teresa beyond sharing same passion for wine inherited from their father, they also bring a touch of innovation and manageability to the entire product line, while persevering to continually improve an already strongly appreciated product.

*... nothing is Savuto,
Savuto is only Britta*

Mario Soldati "Vino al Vino" 1975



The background of the entire page is a stylized, light green illustration of a vine with several large, lobed leaves and a thin, curling tendril. The illustration is semi-transparent, allowing the text to be clearly visible.

the Vineyards

of the Calabrian Mountains

The vineyards are located about 500 meters above sea level in the municipality of Marzi (CS) and fully enjoy the intrinsic characteristics for the production of typical wines. The innate nature of the vine grants this wine its distinctive, decisive character. It's a bit spicy, recalling ancient flavors. The variety of the local vines include: Arvino, Greco Nero, Nerello Cappuccio, Magliocco Canino, Malvasia

Bianca and Pecorello. From these, the company makes four labels: A Savuto Doc: "**Vigna Colle Barabba**", a Savuto Superiore Doc: "**Britto**," a l'Igt Calabria Rosso "**Amanzio**," and a l'Igt Calabria "**Quarto**." The cultivation of the land and the collection of the grapes are still carried out almost exclusively by hand. As a result of this hard work and research, Colacino wines guarantee quality and exclusivity.





the Wine

should be drunk where it is born.

The wines take your sense of taste back to rediscover antique flavors, intense fragrance and notes of the ripe fruit of the South.

The environment is unique. The native vines present originality, and a distinct character. In the

reds, a black cherry flavor prevails in a clear way with a light bitterish aftertaste that is characteristic of Magliocco

Canino, and present in the entire line. The white wine boasts a fresh floral flavor with intense notes of pineapple and citrus.







Britta

SAVUTO SUPERIORE D.O.C.

CATEGORY Red wine, aged in oak barrels

Unfiltered

COLOR Very red, impenetrable, with garnet shadings

FRAGRANCE Mature fruit and enveloping spices that find their aromatic synergy with tobacco and liquorice

FLAVOR Full, round, velvety with a surprising long lasting density, the woody hints are pleasant

SERVING TEMPERATURE

Optimal at about 18°C

FOOD PAIRING Great wine for main courses, meat and game sauces, roasts, beef filet and grilled meats

ALCOHOL From 13.5 to 14

AREA OF PRODUCTION Marzi (CS)

ALTITUDE 450-500m above sea level

HARVEST Mid-October

TYPES OF GRAPES Arvino, Greco Nero, Magliocco Canino, Nerello Cappuccio

ORIGIN "Britto" vines

EXPOSURE OF THE VINES South with branches oriented north south

BREEDING SYSTEM Alberello

WINEMAKING PROCESS The grapes are harvested near the middle of October and after careful manual selection, they are softly pressed and placed in horizontal masher to ferment at a controlled temperature for 10-15 days. The mashing of the grapes includes pounding down and the repassing them for a careful extraction of the noble components of the grapes. Brief sharpening of the sediment with the malolactic fermentation process, then rests for six months in French and American barrels, partly in a steel vat. After bottling, it is aged four months in the bottle.



Quarta

CALABRIA I.G.T.

CATEGORY Unoaked, White wine

COLOR Golden Yellow

FRAGRANCE A very wide aromatic spectrum that combines fresh flowers and fruit in perfect harmony

FLAVOR Pleasing, persistent, seduces the palate with its softness and inviting sour notes

SERVING TEMPERATURE Optimal at about 13°

FOOD PAIRING Appetizers and first courses of fish and crustaceans; medium-aged cheeses; white meat; appreciable also by itself, without food

ALCOHOL From 12 to 12.5

AREA OF PRODUCTION Marzi (CS)

ALTITUDE Between 450 and 500m above sea level

HARVEST The first 10-20 days of September

TYPES OF GRAPES 60% Pecorella 40% Malvasia

ORIGIN "Sozze" vines

EXPOSURE OF THE VINES South with branches oriented north south

BREEDING SYSTEM Cordon trained and spur pruned

DESCRIPTION Sweeping aromatic freshness matched with the inviting young acidity. The beautiful golden yellow expresses itself with a wide aromatic spectrum that combines fresh flowers and fruit in perfect harmony. Its pleasing, persistent flavor seduces the palate with its softness and inviting sour notes rendering a self-assured white wine.

WINEMAKING PROCESS The grapes are harvested around the first 10-20 days of September. After a careful manual selection, the grapes are softly pressed, cold static decantation of the juice is carried out and large bits of sediment are eliminated. The alcoholic fermentation occurs in temperature controlled stainless steel tanks. The malolactic fermentation is not carried out completely in order to grant the wine freshness and a decisive character. After bottling, it ages for two months.



Vigna Colle Barabba

SAVUTO D.O.C.

CATEGORY: Unoaked Red wine

COLOR Intense red with evident violet shadings

FRAGRANCE Fresh red fruit and very persistent floral notes

FLAVOR Soft, with an intense expression of fresh fruit that persists, granting notes of typical Mediterranean spices

SERVING TEMPERATURE Optimal at 18°C

FOOD PAIRING Wine that couples well with first courses and white meats. Surprisingly enjoyable paired with grilled fish and shrimp.

ALCOHOL From 13 to 13.5

AREA OF PRODUCTION Marzi (CS)

ALTITUDE 450-500m above sea level

HARVEST The beginning of October

TYPES OF GRAPES Arvino, Greco Nero, Magliocco Canino, Nerello Cappuccio

ORIGIN "Colle Barabba" vines

EXPOSURE OF THE VINES South with branches oriented north south

BREEDING SYSTEM Cordon trained and spur pruned

WINEMAKING PROCESS The grapes are harvested at the beginning of October and after careful manual selection, are softly pressed and left to ferment in a temperature controlled horizontal masher for 5 days. The mashing of the grapes includes the pounding down and the repassing of them for a careful extraction of the noble components of the grapes. After bottling, they mature in-bottle for two months.



Amanzio

CALABRIA I.G.T.

CATEGORY Unoaked, Red wine

COLOR Deep Red

FRAGRANCE Light, fruity, fresh

FLAVOR Round and persistent

SERVING TEMPERATURE Optimal below 18°C

FOOD PAIRING Meat-based appetizers and traditional homemade pasta dishes with meat sauces

ALCOHOL 12.5

AREA OF PRODUCTION Marzi (CS)

ALTITUDE 450-500m above sea level

HARVEST End of September

TYPES OF GRAPES: Pure Magliocco Canino

ORIGIN "Sozze" vines

EXPOSURE OF THE VINES South with branches oriented north south

BREEDING SYSTEM Cordon trained and spur pruned

WINEMAKING PROCESS The grapes are harvested at the end of September and after careful manual selection, are softly pressed and left to ferment in a temperature controlled horizontal masher for 5-8 days. The mashing of the grapes includes pounding down and the repassing them for a careful extraction of the noble components of the grapes. After having been racked-off, the wine is placed in steel vats and then it is bottled and matured for two months.

Awards

quality recognition



MOUNTAIN WINES

Honorable mention: Wine with points over 80/100, in the 16th International Concourse of Mountain Wines. (Cervim)

“TOP 100 ITALIAN WINES”

WINE AND FOOD FAIR “GOLOSARIA” MILAN 2006



AWARDED 90/100 IN THE ANNUAL “LUCA MARRONI’S BEST WINES OF ITALY

“Grand fruit in your glass, wines of the same great presence and concentration in the new vintages are admirably integral and turgidly perfumed. The fruit overflows; quite floral and grapey in Quarto 2007, a white wine with very intense notes of pineapple. The violet-black prune of Amanzio 2007 still drips its true juice. With its softness and grand persuasive tone, Savuto Vigna Colle Barabba 2007 is appreciated for its flexibility in olfactory sensibility and palatability. The best is Britto Savuto Superiore 2005: a great wine that offers its very dense mantle of pulp recovered and creamed by a balsam of medicinal spices. Amplification of softness and sweetness, clearness and vigor astoundingly mellow. Compliments.”



**DIPLOMA “MERANO INTERNATIONAL WINEFESTIVAL
& CULINARIA 2008”**

DOC Savuto Superiore “Britto” 2005
DOC Savuto “Vigna Colle Barabba” 2007
IGT Calabria “Amanzio” 2007
IGT Calabria “Quarto” 2007

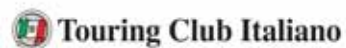


**DIPLOMA “MERANO INTERNATIONAL WINEFESTIVAL
& CULINARIA 2007”**

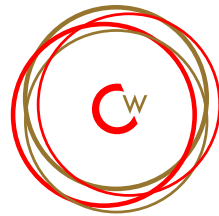
DOC Savuto Superiore “Britto” 2004
DOC Savuto “Vigna Colle Barabba” 2006



**THREE STARS IN THE “VINIBUONI D’ITALIA” GUIDE OF THE
TOURING CLUB OF ITALY**



DOC Savuto “Britto” 2005	3 STARS
DOC Savuto “Vigna Colle Barabba” 2007	2 STARS
IGT Calabria “Amanzio” 2007	2 STARS
IGT Calabria “Quarto” 2007	2 STARS



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