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The Company



Born from the love for our land, the Zagarella company has given itself, since the beginning, the goal of producing high quality products through the synergistic result of the work of nature and man, in mutual respect. This is the company's guiding philosophy today upon which each human resource focuses on a daily base.

The Zagarella company extends its land over a total area of 70 hectares, of which 36 are planted with olive groves, 24 with chestnut woods and 10 with vineyards, all of them settled on gentle hills exposed directly to the sun and overlooking the sea of the Strait of Messina.



The vinification phase, in the company, takes place with natural and advanced technologies. One of these is the Ganimede® system, which allows grapes to be treated without the aid of mechanical processes, maintaining their integrity and allowing a lowering of winemaking temperatures thus characterizing the wine with the presence of the strong typical vine aromas.

In a Zagarella bottle there is not only good wine, but also the noble aromas of the South and the enthusiasm of young entrepreneurs who are able to wisely combine land and sun, technology and tradition, history and avant-garde.

Location of the vineyards

150 meters above sea level with South-West exposure

Vines and cultivation techniques

The vineyards are all cultivated with the organic method and the vine training systems are:

- Espalier with spurred cordon pruning for Carbernet, Merlot, Calabrese, Gaglioppo, Malvasia nera Nocera Calabrese.
- Espalier with single-arm Guyot pruning for Malvasia Bianca, Ansonica.





Alfieribianco

General characteristics



Alcoholic degree: 13% Vol.

Bottle size : 750 ml

Recommendations: The ideal serving temperature is between 10 and 12 ° C

Aroma: Dry

Grapes: Malvasia Bianca 70%, Ansonica 30%

Contains sulphites: YES

Serving suggestions: fish and vegetable dishes.

Acknowledgements: Yearbook of the best Italian wines 2021: score 90/99

Type: White Wine IGT Calabria

Description

Pride of the Zagarella winery, Alfieribianco is a wine able to involve and overwhelm the three senses. Elegant but sober, it enhances its peculiarities when it accompanies fish and shellfish dishes, white meats and fresh cheeses, also excellent served as an aperitif. The Alfieribianco is the reflected image of a southern Italy rich in beauties that must be discovered, day after day, sip after sip.

Organoleptic Notes

Brilliant pale straw yellow. The floral aroma anticipates citrus nuances. The taste is fresh, intense and persistent.

Production Technique

Harvesting takes place manually after the first half of September. The grapes are subjected to crushing without destemming and soft pressing. The free run must after static decantation is inoculated with selected yeasts, then an alcoholic fermentation is carried out on the clean must which continues at a controlled temperature of 16 ° C. At the end of fermentation, without malolactic fermentation, the wine matures on the fine lees for about 2 months at a constant temperature.



Alfierirosato

General characteristics



Alcoholic degree: 13% Vol.

Bottle size: 750 ml

Recommendations: The ideal serving temperature is between 12 and 14 ° C

Aroma: Dry

Grapes: Nocera 70%, Calabrese 30%

Contains sulphites: YES

Serving suggestions: Excellent as an aperitif, it goes well with pasta with light sauces, mushrooms, truffles and fresh cheeses.

Acknowledgements: Yearbook of the best Italian wines 2021: score 91/99

Type: Rosé wine IGT Calabria

Description

The latest born in the Zagarella cellars, Alfierirosato represents the maximum expression of southern warmth. With a soft but bright pink color, it reminds of peach blossom plantations. The olfactory profile offers a bouquet of floral notes and Mediterranean macquis. The taste is fresh, intense, well balanced and with a remarkable persistence on the palate. Alfierirosato is ideal to accompany aperitifs and fresh cheeses, but also goes well with light first courses.

Organoleptic notes

Brilliant soft pink colour. An initial floral aroma is complemented by delicate hints of cherries and currants.

Production Technique

The grapes are harvested by hand between the second and third decade of September. The crushed grapes undergo a short cold maceration, followed by soft pressing and static decantation of the free-run must. Inoculation with selected yeasts follows and alcoholic fermentation starts on the clean must. Fermentation continues at a controlled temperature of 16°. At the end of fermentation, without malolactic fermentation, the wine matures on the fine lees for about 2 months at a constant temperature.



Alfierinero

General characteristics



Alcoholic degree: 14% Vol.

Bottle size: 750 ml

Recommendations: The ideal serving temperature is 18 ° C

Aroma: Dry

Grapes: Black Malvasia

Contains sulphites: YES

Serving suggestions: Dishes based on red meats and white meats and vegetarian dishes cooked on the grill and spiced.

Acknowledgements: Yearbook of the best Italian wines 2021: score 91/99; Certificate America Wines Awards GOLD 2021

Type: Red Wine IGT Calabria

Description

Result of the wise vinification of Malvasia Nera, Alfierinero exalts the peculiarities of this cultivar, with its rare purity. Wine to be discovered, it stands out for its changing identity: strong and fruity when drunk young, with time it changes considerably and expresses all its harmony enriching itself with pleasant tertiary aromas. Tobacco, spices and berries on the nose are the faithful prelude to intense sensations that a vigorous structure on the palate gives to those who taste it. No doubt: Alfierinero is a wine which will leave unique sensations to any taster.

Organoleptic Notes

Deep ruby red color, strong aroma typical of the variety, with hints of tobacco, spice, small berries. Good structure in the mouth, balanced with rather strong tannins.

Production Technique

The grapes are vinified for about 7-10 days in stainless steel containers with Ganimede technology that allows a dynamic skin maceration of the peels. Once the malolactic fermentation is complete, it is refined in stainless steel at a controlled temperature. All the Zagarella wines are produced with traditional winemaking techniques in full respect of the naturalness of the product.



Terragrande

General characteristics



Alcoholic Grade: 14% Vol.

Bottle size: 750 ml

Recommendations: The ideal serving temperature is between 18 and 20 °C.

Aroma: Dry

Grape varieties: Calabrese 60%, Cabernet Sauvignon 20%, Merlot 20%.

Contains sulphites: YES

Serving suggestions: Red meat dishes, sliced meats and cheeses especially if seasoned

Acknowledgements: Yearbook Best Italian Wines 2021: 93/99; Certificate America Wines Awards Silver 2021

Type: Red Wine IGT Calabria

Description

The Calabrese, an autochthonous cultivar, preponderant and capricious, harmoniously welcomes two ancient and famous international vines, Merlot and Cabernet Sauvignon, cultivated on the gentle hills of the Zagarella estate called "a Terrarandi" (big land). The accurate and careful manual harvesting respects the times of natural ripening favoured by the warmth of the sun and the temperature excursions determined by the currents of the Strait of Messina. Terragrande tells the story of the land that has naturally nourished every single bunch of grapes from which it was generated.

Organoleptic notes

Ruby red colour with violet reflections, intense bouquet, with hints of small berries. Good structure in the mouth, balanced with delicate tannins and excellent persistence.

Production technique

The grapes undergo a maceration process lasting about 8-10 days in stainless steel containers. The controlled temperature combined with Ganimede® technology allow an optimal and effective extraction of colour and polyphenols. After racking, the slow fermentation continues until the beginning of the following phase of malolactic fermentation. All the wines of Cantine Zagarella are produced with traditional vinification techniques in full respect of the naturalness of the product.