Terre di Balbia

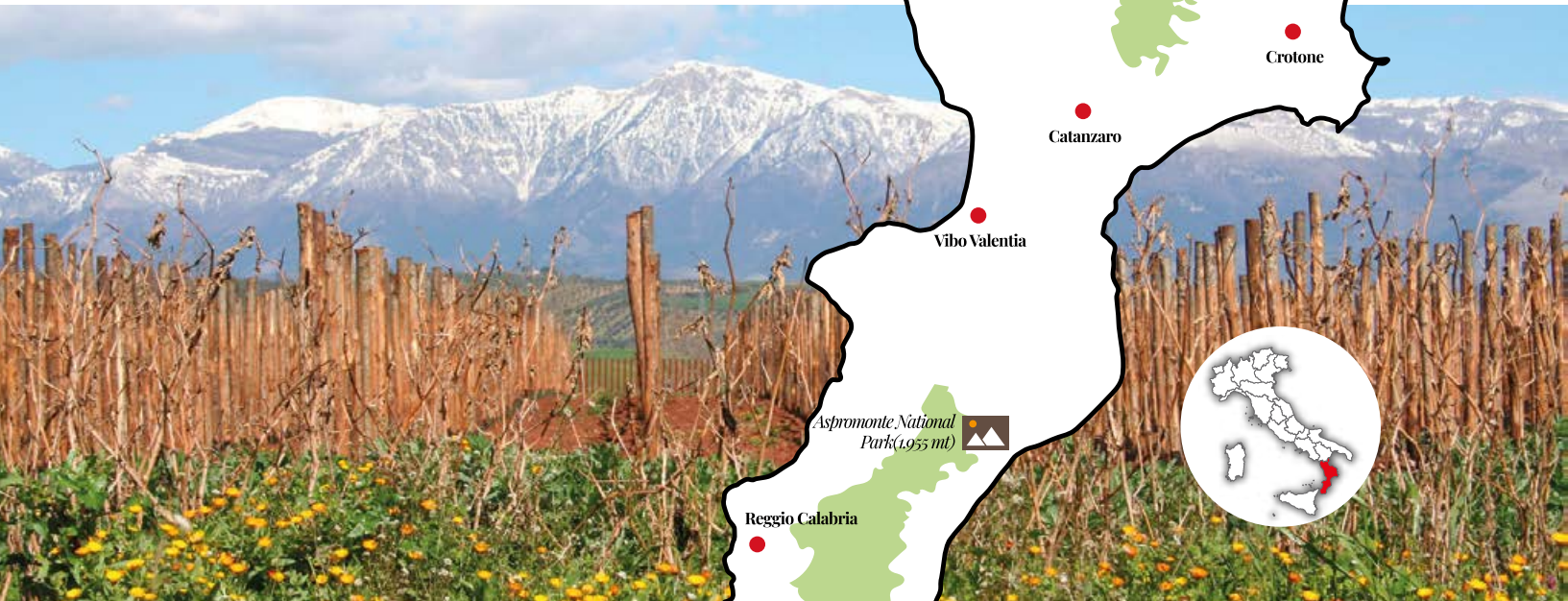
ALTOMONTE

A BLESSED TERROIR

During the time of ancient Rome, Pliny the Elder (23–79 AD)
nicknamed the center as Balbia, because of its epic wine called “Balbino”.

A blessed TERROIR

A terroir where the temperature shifts due to the nearby Mount Pollino (7,437 ft) and the sea breezes from the Ionian and the Tyrrhenian Sea results in an ideal climate for vines to grow.



Terracing with
medicinal plants

Olive trees and fruit trees
around the vineyards

Natural
small lake

Woods and vegetation
surround the vineyards

A cutting-edge BIO-DIVERSITY project

"Terre di Balbia has bet on the uniqueness of Calabria's terroir producing just 3 monovarietal Cru crafted according to a sustainable approach. From vinification to the aging process, our products respect the environment we live in and the people that collaborate with us."
Gianfranco Fino
Oenologist

LIGREZZA

CRU FROM A SINGLE VINEYARD

CALABRIA IGT

GAGLIOPPO

Grape variety
Gaglioppo 100%
Exposure
South, slope 25%
Altitude
250 m a.s.l.
Ground
Clay on a calcareous substrate
Form of farming
Guyot – Cordone speronato
Average grape yield per plant
1,2 – 1,5 Kg
Harvest
By hand
Maturation
5 months maturation in steel
Aging
6 months refinement in bottle
Alcohol content 13,5%
Oenologist Gianfranco Fino

A yellow brushstroke is the color of broom flowers. A green line to draw a face from a vine branch. And then a red dot, the eye on the face, a grape.

FERVORE

CRU FROM A SINGLE VINEYARD

CALABRIA IGT

MAGLIOCCO DOLCE

Grape variety
Magliocco dolce 100%
Exposure
South, slope 20%
Altitude
250 m a.s.l.
Ground
Medium-textured clayey red earth with the presence of stones on a calcareous substrate
Form of farming
Guyot – Alberello
Average grape yield per plant
1 Kg
Harvest
By hand
Maturation
12 months, 10 hl barrels and French oak barriques
Aging
36 months in the bottle
Alcohol content 12,5/13%
Oenologist Gianfranco Fino

A brushstroke as blue as the sky and the sea of Calabria, graces the label. Then the heart, meaning the passion we put into our work, is a kite to fly far...

BLANDUS

CRU FROM SINGLE VINEYARD

CALABRIA IGT

MERLOT

Grape variety
Merlot 100%
Exposure
Flat
Altitude
300 m.s.l.m.
Ground
Medium-textured clayey red earth with the presence of stones on a calcareous substrate
Form of farming
Guyot
Average grape yield per plant
1 Kg
Harvest
By hand
Maturation
12 months, 10 hl barrels and French
Aging
36 months in the bottle
Alcohol content 14%
Oenologist Gianfranco Fino

"Under the damp and mild glow of the moon..."
Luigi Pirandello

This wine is influenced by the sea and the moon, with intense color reflections and scents that bind it to the territory.

Organic viticulture
and manual harvesting

Aging in 10 hl barrels and
François Frères barriques

ATTENTION to every single detail

A winery designed to be at
the forefront of technique

Evocative
labels

Each single detail may seem irrelevant, but all together they make the magic

Terre di Balbia
ALTOMONTE

Terre di Balbia

ALTOMONTE

Melàò design

Vineyards

Contrada Montino
87042 Altomonte (CS)

Winery

Via Alcide De Gasperi snc
87018 San Marco Argentano (CS)

Office

Via Aldo Moro 27
87100 Cosenza

Telefono +**39 0984 35359** • Mail **info@terredibalbia.it** • Shop online **www.terredibalbia.it**