

The grapevine farming in the Comino Valley has very ancient origins and it has improved during the centuries. In 1860, thanks to the great agricultural agent of Atina, Pasquale Visocchi, several French varieties of grapevine were combined with the local ones that represent the basis of the enology of the entire valley.

The meticulous care for our vineyards shows the attentiveness, the passion and the love that we dedicate to this prolific and graceful land. The activity, accomplished with self-denial, give us the opportunity to talk about our wines that grow out of the choice of the best vineyards. The grapes are carefully selected and collected by hands in an uncontaminated environment that boasts of authentic pearls in his traditional products.

The connection with our roots brought us to dedicate our wines to historical personalities:

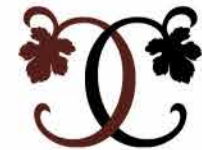
- **Carmen Rossi** (Maria Carmela Caira) was born in 1879 in the farmhouse where our company is located. She had been the model of several artists in Paris from 1892.
- **Eques**, a kind of gladiator in the ancient Rome, it is represented in a majestic roman mosaic preserved in the Palazzo Ducale of Atina.
- **Lucio Munazio Planco**, consul during the roman Republic, was born in Atina in 90 b.C. He founded the cities of Lyon and Basilea.



59 Court Street -2nd Floor
Binghamton, NY 13901 USA

Via Pezze D'Ischia 56,
03023 Ceccano (FR) ITALY

tel +39 3486578677
www.liburdii.com
fliburdi@liburdii.com



Wine production
DOC and IGT

Carmen

Carmen has an intense ruby-red color with crimson shades. It invades the nose with elegant scents of red-berry fruits and of grains of pepper. Its taste resembles the flavor of ripe mulberry.

production area
Gallinaro (Fr) Lazio - Italy

vine varieties percentage
90% cabernet
5% merlot - 5% syrah

vineyard orientation
south

altitude
400 m above sea level

hectare yield
80 quintals

plant density
3700 grapes/ha

soil quality
tuff and clay

farming
spurred cordon

harvesting
first decade
of october

wine-making
in steel barrels

fermentation
submerged cap

aging
in steel
for 10 months

maturation
in bottles at least
for 6 months

DOC



Eques

Eques has a ruby-red color with crimson shades. It has a characteristic scent of red ripe fruits and above all of canned fruit. It has a soft and intense taste and it is a quite harmonious wine.

production area
Gallinaro (Fr) Lazio - Italy

vine varieties percentage
60% cabernet
20% merlot - 20% syrah

vineyard orientation
south

altitude
400 m above sea level

hectare yield
90 quintals

plant density
3700 grapes/ha

soil quality
tuff and clay

farming
spurred cordon

harvesting
first decade
of october

wine-making
in steel barrels

fermentation
submerged cap

aging
in steel
for 10 months

maturation
in bottles at least
for 6 months

DOC



Planco

Planco is a pale yellow limpid wine. At the nose it resembles of just cutted fresh fruit like pears and white peaches. Planco is a full-bodied wine with balanced acidity, it is harmonious and elegant.

production area
Gallinaro (Fr) Lazio - Italy

vine varieties percentage
85% maturano bianco
15% chardonnay

vineyard orientation
south

altitude
400 m above sea level.

hectare yield
100 quintals

plant density
3700 grapes/ha

soil quality
tuff and clay

farming
spurred cordon

harvesting
third decade
of september

wine-making
in steel barrels

fermentation
filtered without
peels

aging
in steel
for 6 months

maturation
in bottles at least
for 1 month

IGT

