



WE HAVE INHERITED MILLENNIAS  
WORTH OF EXPERIENCES IN THE  
CULTIVATION OF OLIVE TREES AND VINES



**iGreco**  
*il senso della Calabria*



## WHERE THE RIVER OF VICTORY FLOWS

Straddling between the Greek territories of the ancient Kroton and Sybaris, where the river of victory, Nicà, still flows, in that land that was Enotrian, Brutian and Byzantine, iGreco inherit millennia worth of traditions and experiences in the cultivation of the olive tree and vine. Founded by Tommaso Greco over half a century ago and now in its third generation, the company is an open book on the values of identity, on the emotions conveyed by authenticity, on the strength of history and the meaning of the Calabria region.

## THE SUN. THE EARTH. THE FAMILY. THE TEAM.

The Sun is the icon of this familial and entrepreneurial journey.

The star around which the Earth orbits and an ancient symbol of love commitment made by the future husband in his gesture of asking for the hand of his beloved.

Embraced by seven concentric circles, like the iGreco brothers, spaced accordingly to their age, joined by the points and lines that represent the great team of collaborators, which represent the heart and strength of a single large family.

From the native vines of Nero di Calabria, Gaglioppo and Greco Bianco, iGreco produces and markets wines that over the years have won prestigious and coveted international awards and gained appreciation in the best restaurants and wine shops around the world.

## Seven brothers. Seven labels. The “Metodo Classico” (Classic Method). Tumàsu. Masino. Catà. Savù. Filù. Riticella. Seven Brothers.

Declined in the “vezzeggiativo” (Italian grammatical forms used as terms of endearment), they are all with different features and vocations. The diversity of entrepreneurs and wines is another resource which the business is based on: these wines have a soul, they tell stories and transfer experiences and emotions that exude identity, history and future.

Then there is the “Metodo Classico” (Italian for Classic Method): awarded as “the best sparkling wine in Italy” by Gambero Rosso because it sublimates two native vines in which all the passion and strength of this land flows.

Moreover, we commit to the safeguarding of the environment and the territory. This is the path that iGreco continues to prefer through the use of energy obtained from renewable sources, such as the photovoltaic system that allows the company to be self-sufficient in terms of electricity.



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## WE INTERPRET THE POETRY OF WINE

iGreco is the only company in Calabria that uses the competence and professionalism of the oenologist Riccardo Cotarella, recognised throughout the world. Former consultant of Massimo D'Alema's winery, Bruno Vespa's Apulian winery, singer Sting and Boris Titov, ombudsman and protégé of Russian president Vladimir Putin. Mr Cotarella is also the president of Assoenologi, the Italian winemakers' association, and he received a Wine Oscar as the best winemaker. We are lucky to have him support the staff of iGreco, testing the first samples of wine produced.

"As a consultant oenologist - says Cotarella - I have been following Cariatì's iGreco company since its inception. From the very beginning I was able to appreciate the passion of all the members of the Greco family, not only for their wine but also for their land and its traditions. iGreco's wines have reached a level of quality that fully expresses the Calabrian features through the indigenous vines that have been present in the region for centuries. I am sure that, thanks also to the arrival of the new generations, the company will be able to enhance the quality of its wines, with the best this land can give."

Experience combined with technical knowledge governs vine breeding in the method and facts; in the vineyard, in the middle of the rows, a long and patient working process begins. Loving care and attention follow the vines until the harvest; a period of time that respects the features and needs of the various and different grape varieties. Heat, cold, humidity of the air and soil, the wind and the sun, are some of the factors through which the harvest times are decided.

This periods usually starts from August onward, and lasts for weeks following the harvest plan; the grapes, already assessed on the rows, pass on the sorting tables, patient conveyor belts that allow the operators to discard the bunches of grapes not suitable for production. In the company, the 15 kg boxes are processed after a new careful evaluation: a year-long journey, full of attention and emotions, with a watchful eye to be kept also on the climate and its excesses. At last, we have our wine!

Wine is for us a poem that we interpret with passion and character.

## 2005-2020 - 15 YEARS OF AWARDS

Some of the awards obtained with our wine and the "Metodo Classico" include: 3 Gambero Rosso glasses for 5 consecutive years. - Drink Pink. - Merano Wine Festival. - Merano Awards. - Bella Vita London. - Good Wines of Italy.

Our products are present in the best restaurants and wine bars in Italy, Germany, Switzerland, Austria, France, Great Britain, the United States, Canada, Japan, Hong Kong and the United Arab Emirates. Among our customers we can also include ALITALIA, which has chosen to let our Filù white wine fly with them in the Medium Range class.



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## WE INHERIT MILLENIA OF CULTURE IN THE CULTIVATION OF OLIVE TREES.

The extra virgin olive oil of superior category is squeezed directly from its own organic, DOP Bruzio and 100% Italian olives, solely by mechanical means and from plants grown directly in the 250 hectares of olive groves, from the Ionian terroir stretching from the town of Cirò to the Sila plateau. After passing through the company laboratories equipped with state-of-the-art equipment (which has been awarded in several major international competitions), iGreco's green gold is delivered directly to the homes of thousands of families and marketed in various continents.

Technology and mechanics have relieved the fatigue of bent women for the olive harvest. Today this operation takes place with mechanical shakers and by hand. In a very short time, the fruit, from the tree and from the earth, reaches the mill. Here, the two cold extraction lines, which operate at temperatures no higher than 27 ° C, help to keep the organoleptic, gustatory and nutraceutical characteristics of the product intact.

These include the presence of omega 3 and omega 6 which make extra virgin olive oil similar to breast milk, and polyphenols and tocopherols, which are substances with a high antioxidant power that together help to prevent vascular diseases and tumors.

The extra virgin olive oil has an anti-inflammatory and antibacterial action. It is a natural source of vitamin E, considered the vitamin of beauty: it prevents aging.

In the company laboratory, the extra virgin olive oils are analyzed and classified, then stored in stainless steel tanks, equipped with a system that injects nitrogen instead of air in order to avoid contact of the product with oxygen, thus preventing any oxidation of the extra virgin olive oil. The environment that houses them is dark and at a controlled temperature to allow natural decanting.

The extra virgin olive oil is thus produced, unfiltered, and is immediately ready to be consumed.

## CERTIFICAZIONI

ISO 22000: 2005 - BUREAU VERITAS AGENCY

HALAL - BUREAU VERITAS AGENCY

SQMS STANDARD - SGS AGENCY

SWA STANDARD - BUREAU VERITAS AGENCY

FSA STANDARD - NSF AGENCY

ORGANIC - SOIL AND HEALTH AUTHORITY

DOP CERTIFICATION (PROTECTED DESIGNATION OF ORIGIN) - SOIL AND HEALTH AUTHORITY

There are many national and international awards obtained. Among others we mention: Los Angeles International Extra virgin olive oil. - Best of Bio. - Organic Dop Bruzio. - Three Leaves Gambero Rosso. - Ercole Olivario. - Sirena d'Oro.



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## FLAVOURED EXTRA VIRGIN

For 99% extra virgin iGreco; the remaining 1% is comprised of natural aromas that give away a hint of white truffle, chilli or lemon. The format corresponds to 250 ml.

## OVER 30 MILLION SINGLE-DOSE. TOGETHER WITH MCDONALD'S.

In its original single-serving ecological version, the iGreco extra virgin olive oil is distributed annually in over 30 million pieces to important commercial partners such as McDonald's Italy. It is also present at the Obica Mozzarella Bar, Ata Hotels, Amoretti, Air Chef, Panino Giusto, Air Food, KFC Italy, Sky Chefs, and the Mondadori chain.

Synthesis and evolution of a love for one's land that remains steeped in a sense of sacrifice and innovation, past and future, Il Sole de iGreco also means attention to the territory, solidarity, social responsibility, environmental protection and the right to health.

15 and 20 ml per serving. These are the quantities of extra virgin olive oil contained in the single-dose bottles designed to meet the needs of those who eat a meal away from home and do not want to give up the quality of what is much more than a dressing.

Perfectly recyclable and easy to use, the miniature version of iGreco extra virgin olive oil contains half the recommended dose for the daily requirement.

It fits on the palm of a hand and has the advantage of responding to the need for a personalized use of the bottle. Without the need to go from one table to another, from customer to customer.

As the industry leader, in the prêt-à-porter version we also have white wine vinegar and balsamic vinegar of Modena IGP.

The prototype was designed to ensure product quality over time: the dark color protects the extra virgin olive oil from the light by shielding it from radiation and the absence of oxygen preserves its organoleptic qualities.



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## EXTRA VIRGIN OLIVE OIL

- **100% Italian Extra Virgin Olive Oil**

Formats of 250ml / 500ml / 750ml / 1 liter and 5 liter can.

- **Extra Virgin DOP Bruzio Colline Joniche Presilane Oil**

Formats of 250ml / 500ml / 750ml / 1 liter and 3 and 5 liter cans.

- **Organic Extra Virgin Olive Oil**

Formats of 250ml / 500ml / 750ml / 1 liter and 5 liter can.

- **Organic Extra Virgin - DOP Bruzio Colline Joniche Presilane Oil**

Formats of 250 ml / 500ml



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## OUR SINGLE-DOSE PRODUCTS

- **100% Italian Extra Virgin Olive Oil** - Cold extracted  
Available in the *15ml* and *20ml* formats
- **Extra Virgin Olive Oil "DOP BRUZIO"** - Cold extracted  
Available in the *15 ml* format
- **Organic Extra Virgin Olive Oil** - Cold extracted  
Available in the *20 ml* format
- **Balsamic Vinegar of Modena IGP**  
Available in the *15 ml* format
- **White wine vinegar**  
Available in the *15 ml* format
- **Dressing 100% Italian Extra Virgin Olive Oil and Balsamic Vinegar of Modena IGP**  
Available in the *15 ml* format
- **Dressing 100% Italian Extra Virgin Olive Oil and White Vinegar**  
Available in the *15 ml* format



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## WINE *Linea IL*

- Il Bianco – *White Calabria* (Greco Bianco grape)
- Il Rosato – *Rosè IGP Calabria* (Gaglioppo grape)
- Il Rosso – *Red IGP Calabria* (Calabrese grape)

## WINE *Linea Classica*

- Filù – *White IGT Calabria* (Greco Bianco grape)
- Savù – *Rosé IGT Calabria* (Gaglioppo grape)
- Catà – *Red IGT Calabria* (Gaglioppo grape)

## WINE *Linea Cru*

- Riticella – *White IGT Calabria* (Greco Bianco grape)
- Masino – *Red IGT Calabria* (Calabrese grape)
- Tumàsu – *Red IGT Calabria* (Gaglioppo grape)

## SPARKLING *Metodo Classico*

- Metodo Classico Sparkling Wine G.C. Millesimato Bianco (Greco Bianco grape)
- Metodo Classico Sparkling Wine G.C. Millesimato Rosè (Gaglioppo)





## CONTACTS

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