



LIBRANDI



PRODUCER PROFILE

Estate owned by: Francesco, Paolo,
Raffaele and Teresa Librandi
Winemaker: Donato Lanati
Total acreage under vine: 1550
Estate founded: 1952
Winery production: 350,000 Bottles
Region: Calabria
Country: Italy

Segno Librandi Rosato 2023

WINE DESCRIPTION

The vineyards that dot the countryside of the small town of Cirò Marina overlook the Ionian Sea and benefit from cool ocean breezes, thus producing grapes with spicy and floral aromas. Cirò Rosato is made from 100% Gaglioppo, Calabria's signature variety, selectively harvested in late September into early October.

TASTING NOTES

This delicious rosato is deep coral-pink in color with delicate red berry, floral, and spicy aromas. Cirò Rosato is flavorful and perfectly balanced on the palate.

FOOD PAIRING

Perfect for cured meats and antipasti, eggplant parmigiana, grilled fish, white meats, or mildly spicy dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Cirò DOC
Vineyard size:	88
Soil composition:	Calcareous Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	0-328 feet
Vines/acre:	2,000
Yield/acre:	3.6 tons
Exposure:	Various
Harvest time:	September-October
Bottles produced of this wine:	350,000

WINEMAKING & AGING

Varietal composition:	100% Gaglioppo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	64-68 °F
Length of maceration:	1 days
Type of aging container:	Stainless steel tanks
Size of aging container:	200-500 HL
Length of aging before bottling:	5-6 months
Length of bottle aging:	4 months
Total SO ₂ :	88 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.38
Residual sugar:	4 g/L
Acidity:	5.1 g/L
Dry extract:	20.5 g/L