



## PRODUCER PROFILE

Estate owned by: Francesco, Paolo,  
Raffaele and Teresa Librandi  
Winemaker: Donato Lanati  
Total acreage under vine: 1550  
Estate founded: 1952  
Winery production: 60,000 Bottles  
Region: Calabria  
Country: Italy

## Librandi Duca San Felice 2021

### WINE DESCRIPTION

Duca San Felice is the name of the oldest vineyard owned by the Librandi family and the last one planted by Raffaele Librandi, the father of Antonio and Nicodemo. This vineyard is situated in the heart of the Ponta territory, which is considered one of the oldest and most important crus of the classic Cirò area. It is made entirely from Gaglioppo, a key indigenous variety that is thought to have been introduced from Greece to southern Italy.

### TASTING NOTES

Ruby-red in color, this wine offers rich aromas of figs, sour cherries, and tobacco with hints of chocolate. On the palate, this wine is substantial and well-structured with tannins that hint at ageworthiness and a long spicy finish.

### FOOD PAIRING

Pair this wine with roasted meats, Espagnole sauces, veal saltimbocca, and gyros.

### VINEYARD & PRODUCTION INFO

|                                |                              |
|--------------------------------|------------------------------|
| Vineyard name:                 | The Duca San Felice Vineyard |
| Vineyard size:                 | 88                           |
| Soil composition:              | Calcareous and Clay-Loam     |
| Training method:               | Bush                         |
| Elevation:                     | 0-660 feet                   |
| Vines/acre:                    | 2,000                        |
| Yield/acre:                    | 2.6 tons                     |
| Exposure:                      | Various                      |
| Harvest time:                  | October                      |
| First vintage of this wine:    | 1983                         |
| Bottles produced of this wine: | 60,000                       |

### WINEMAKING & AGING

|                                   |                       |
|-----------------------------------|-----------------------|
| Varietal composition:             | 100% Gaglioppo        |
| Fermentation container:           | Stainless steel tanks |
| Length of alcoholic fermentation: | 10 days               |
| Fermentation temperature:         | 79-86 °F              |
| Length of maceration:             | 8-10 days             |
| Malolactic fermentation:          | Yes                   |
| Type of aging container:          | Stainless steel tanks |
| Size of aging container:          | 200 HL                |
| Age of aging container:           | 5-10 years            |
| Length of aging before bottling:  | 30 months             |
| Length of bottle aging:           | 6 months              |
| Total SO <sub>2</sub> :           | 110 mg/L              |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 14%      |
| pH level:       | 3.7      |
| Residual sugar: | 1 g/L    |
| Acidity:        | 5.3 g/L  |
| Dry extract:    | 29.2 g/L |