



# 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: 330,000 Bottles  
Region: Calabria  
Country: Italy

## Segno Librandi Bianco 2018

### WINE DESCRIPTION

This wine is made from 100% Greco Bianco, a white variety brought to Calabria by the ancient Greeks. After a soft pressing, the must is fermented in stainless steel tanks to preserve its freshness. Refined briefly in tanks and bottle for a few months for extra finesse, Cirò Bianco is ready to be enjoyed upon release.

### TASTING NOTES

Brilliant lemon-green in color, aromas of peaches and citrus fruits complement undertones of herbs and flowers. On the palate, zesty acidity and a long finish showcase this wine's subtle hints of toasted almonds and macadamia nuts.

### FOOD PAIRING

Pair this wine with ceviche, gremolata sauces, grilled swordfish, or Sicilian involtini.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Cirò DOC
Vineyard size:	50
Soil composition:	Calcareous and Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	0-330 feet
Vines/acre:	2,000
Yield/acre:	3.6 tons
Exposure:	Various
Harvest time:	End of September
First vintage of this wine:	1955
Bottles produced of this wine:	330,000

### WINEMAKING & AGING

Varietal composition:	100% Greco Bianco
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	64 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	200hl-500hl
Length of aging before bottling:	4 months
Length of bottle aging:	1 month

### ANALYTICAL DATA

Alcohol:	12%
pH level:	3.4
Residual sugar:	5 g/L
Acidity:	19.9 g/L