



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: 250,000 Bottles
Region: Calabria
Country: Italy

Segno Librandi Rosato 2009

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, producing grapes with spicy and floral aromas. Cirò Rosato is made from 100% Gaglioppo, the area's most important varietal, picked in late September/early October. After 12 hours of skin contact, the must is fermented in temperature controlled stainless steel tanks to preserve the fruit's bright color and fresh flavor.

TASTING NOTES

The wine is deep coral in color, with delicate floral and spicy aromas.

FOOD PAIRING

Cirò Rosato is a phenomenal wine for cured meats and antipasti, eggplant parmigiana, grilled fish, white meats, spicy dishes and rabbit cacciatora.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Cirò DOC
Vineyard name:	Cirò zone/The Cirò Marina and Crucoli areas
Vineyard size:	552
Soil composition:	Clay and limestone
Training method:	Alberello
Elevation:	396 feet
Vines/acre:	2,000
Year vineyard planted:	1977
Harvest time:	September-October
First vintage of this wine:	1954
Bottles produced of this wine:	250,000

WINEMAKING & AGING

Varietal composition:	100% Gaglioppo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	6 days
Fermentation temperature:	66 °F
Length of maceration:	1 days
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	2 months
Length of bottle aging:	2 months