



# 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: 800,000 Bottles  
Region: Calabria  
Country: Italy

## Segno Librandi Rosso Classico 2013

### WINE DESCRIPTION

This wine is made entirely from Gaglioppo, the most important variety from the heart of the Cirò appellation. Ionian sea breezes and higher elevations cool these southern vineyards, effectively slowing the ripening process. Cirò Rosso is fermented and aged in stainless steel tanks to preserve the wine's fresh, youthful character.

### TASTING NOTES

Don't let the pale color fool you, this is a substantial wine. Aromas of red fruits and spice complement undertones of cranberries, wild berries, and plums. On the palate, ripe tannins and substantial body make for an incredibly rich, yet easygoing red wine.

### FOOD PAIRING

Pair this wine with sausage, spicy curry sauces, hot soppressata, and tandoori chicken.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Cirò DOC
Vineyard size:	225
Soil composition:	Calcareous Clay-Loam
Training method:	Spur-pruned Bush
Elevation:	0-330 feet
Vines/acre:	2,000
Yield/acre:	3.6 tons
Exposure:	Various
Harvest time:	September-October
First vintage of this wine:	1952
Bottles produced of this wine:	800,000

### WINEMAKING & AGING

Varietal composition:	100% Gaglioppo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	79-86 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	200-500HL
Age of aging container:	5-10 years
Length of aging before bottling:	12 months
Length of bottle aging:	2-3 months

### ANALYTICAL DATA

pH level:	3.7
Residual sugar:	1 g/L
Acidity:	4.7 g/L
Dry extract:	27.5 g/L