



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 2009

WINE DESCRIPTION

This wine is made entirely from Gaglioppo, the most important native variety from the Cirò Marina area, which is considered the 'classico' heart of the Cirò appellation. In this southerly location, these vineyards are cooled by Ionian sea breezes and higher elevation, which slow the ripening process down. Cirò Rosso is fermented and aged for one year in stainless steel tanks to preserve the fresh, youthful character of the wine.

TASTING NOTES

Don't let the pale garnet color fool you: this is a substantial wine. Cirò Rosso offers notes of spice, cranberries, wild berries and plums. Excellent texture and firm, ripe tannins are hallmarks of this wine. Incredibly rich yet easy going.

FOOD PAIRING

Cirò Rosso is the wine of choice for spicy beef dishes, roasted kid or lamb and stuffed bell peppers.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Cirò DOC
Vineyard name:	Cirò zone/Cirò Marina and Crucoli areas/The Difesa Piana, Donni Cicci and Feudo vineyards
Vineyard size:	20
Soil composition:	Calcareous clay
Training method:	Alberello
Elevation:	0-330 feet
Vines/acre:	2,000
Yield/acre:	3.2 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:	Pumpovers
Length of maceration:	5 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	200 HL
Length of aging before bottling:	8 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.6
Residual sugar:	2 g/L
Acidity:	5.2 g/L
Dry extract:	28.7 g/L