



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: 100,000 Bottles
Region: Calabria
Country: Italy

Librandi Duca San Felice 2011

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

Production area/appellation:	Cirò DOC
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:	100,000

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

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	1 g/L
Acidity:	5.5 g/L
Dry extract:	28.5 g/L