



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: 200,000 Bottles
Region: Calabria
Country: Italy

Librandi Duca San Felice 1999

WINE DESCRIPTION

Made from 100% Gaglioppo, a key indigenous varietal. After harvest, the grapes are macerated in contact with the skins for 15 days to ensure greater color and tannin extraction. Temperature-controlled fermentation in stainless steel tanks provides explosive fruit flavors and sustained structure. Released on the market after three years of aging.

TASTING NOTES

Duca San Felice Riserva offers rich aromas of Mediterranean fruits such as figs and dates, sour cherry and tobacco, followed by hints of chocolate. Spicy flavors come through on the palate and balanced tannins lend potential for aging. Full-bodied and well

FOOD PAIRING

Duca San Felice is best enjoyed with game, roasted meats, pot roast, dishes with spicy sauces, veal and aged cheese.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Cirò DOC
Vineyard name:	Various vineyards in Cirò DOC zone
Vineyard size:	65
Soil composition:	Clay and limestone
Training method:	Alberello
Elevation:	390 feet
Vines/acre:	2,000
Exposure:	Eastern/Western
Year vineyard planted:	1976-1981
Harvest time:	October
First vintage of this wine:	1954
Bottles produced of this wine:	200,000

WINEMAKING & AGING

Varietal composition:	100% Gaglioppo
Fermentation container:	Stainless steel tanks
Fermentation temperature:	81 °F
Length of maceration:	20 days
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 years
Length of bottle aging:	3-4 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	1 g/L
Acidity:	5.6 g/L
Dry extract:	22 g/L