



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: 90,000 Bottles
Region: Calabria
Country: Italy

Librandi Gravello 2016

WINE DESCRIPTION

This is a "Super Calabrian" wine made from the indigenous Gaglioppo and international Cabernet Sauvignon grapes. Gravello is a fantasy name, but "grave" in Italian means "serious" and "important," which is a reference to the complexity and sophistication of this wine. The suffix of "-ello" makes this meaning a bit lighter, as the wine is accessible and drinking beautifully right now.

TASTING NOTES

Deep ruby-red in color, Gravello is intensely aromatic with notes of blackberry, ripe cherry, coffee, and cassis. On the palate, it is rich with velvety tannins and a persistent finish.

FOOD PAIRING

Pair this wine with grilled game, Mornay sauces, Chateaubriand, and duxelles-stuffed filet mignon.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Val di Neto IGT
Vineyard name:	Strongoli and Rosaneti Vineyards
Vineyard size:	50
Soil composition:	Calcareous Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	0-330 feet
Vines/acre:	2,000
Yield/acre:	2.6 tons
Exposure:	Various
Harvest time:	October
First vintage of this wine:	1988
Bottles produced of this wine:	90,000

WINEMAKING & AGING

Varietal composition:	60% Gaglioppo, 40% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	79-86 °F
Maceration technique:	Pumpovers
Length of maceration:	12-15 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	6 months