



LIBRANDI



PRODUCER PROFILE

Estate owned by: Nicodemo Librandi
 Winemaker: Donato Lanati
 Total acreage under vine: 1550
 Estate founded: 1952
 Winery production: 400,000 Bottles
 Region: Calabria
 Country: Italy

Librandi Critone 2020

WINE DESCRIPTION

Made from 90% Chardonnay and 10% Sauvignon Blanc, Critone is a perfect example of Librandi's belief that the future of Calabrian enology lies in the delicate balance between tradition and innovation. International varieties like these were originally planted in the 1980s to offer something different to local markets, but as the results have been consistently impressive, Critone has gained importance in the diverse portfolio of Librandi wines.

Critone takes its name from the favorite pupil of the great philosopher, Socrates, and represents Librandi's pursuit of the knowledge to consistently produce better wines.

TASTING NOTES

Pale straw-lemon in color, the wine has delicate aromas of green apples and tree fruits complementing undertones of peaches, wildflowers, and a hint of freshly cut grass. Dry and crisp on the palate, this wine shows elegance with layers of flavors that continue to reveal themselves well into the finish.

FOOD PAIRING

Pair this wine with seafood antipasti, baked fish, seafood-based pasta dishes, salads, and grilled vegetables.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Val di Neto IGT
Vineyard name:	Various vineyards on the Rosaneti and Critone estates
Vineyard size:	85
Soil composition:	Calcareous Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	0-660 feet
Vines/acre:	2,000
Yield/acre:	3.2 tons
Exposure:	Various
Harvest time:	August
First vintage of this wine:	1986
Bottles produced of this wine:	400,000

WINEMAKING & AGING

Varietal composition:	90% Chardonnay and 10% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	64 °F
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:	4 months
Length of bottle aging:	1 months
Total SO ₂ :	80 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.41
Residual sugar:	2 g/L
Acidity:	5.7 g/L
Dry extract:	21.6 g/L