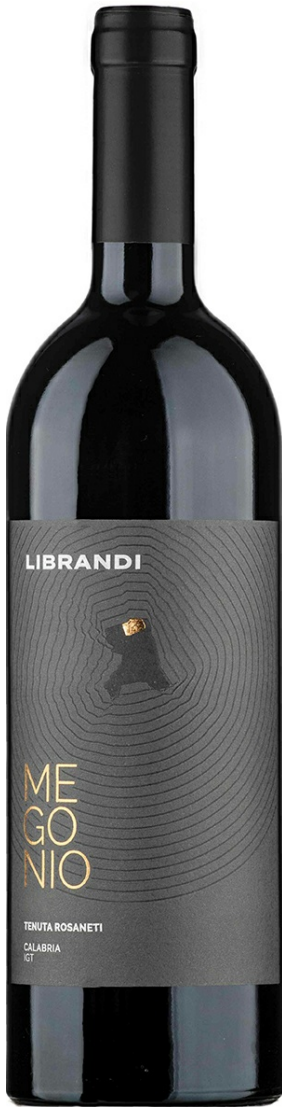




LIBRANDI



PRODUCER PROFILE

Estate owned by: Nicodemo Librandi
 Winemaker: Donato Lanati
 Total acreage under vine: 1550
 Estate founded: 1952
 Winery production: 32,000 Bottles
 Region: Calabria
 Country: Italy

Librandi Megonio 2018

WINE DESCRIPTION

Made entirely from Magliocco grapes, Magno Megonio is named after a Roman centurion who was said to be the first to recognize the viticultural promise of the area and owned part of the estate that Librandi owns today. The family has been studying and experimenting with Magliocco for years, and although many growers have pulled up these vines in favor of planting grapes with more international renown, the Librandis continue their staunch advocacy of this most promising grape variety.

TASTING NOTES

Ruby-red in color, aromas of plums and black fruits complement undertones of pepper, tobacco, licorice, and chocolate. On the palate, zesty acidity and velvety tannins make for an exquisite experience with this indigenous varietal.

FOOD PAIRING

Pair this wine with grilled steaks, demi-glaces, risotto with mushrooms, and truffles.

VINEYARD & PRODUCTION INFO

| | |
|--------------------------------|--|
| Production area/appellation: | IGT Calabria |
| Vineyard name: | The Rosaneti estate/The Rocca di Neto and Casabona Vineyards |
| Vineyard size: | 20 |
| Soil composition: | Calcareous and Clay-Loam |
| Training method: | Bush |
| Elevation: | 0-330 feet |
| Vines/acre: | 2,000 |
| Yield/acre: | 3.2 tons |
| Exposure: | Various |
| Harvest time: | October |
| First vintage of this wine: | 1995 |
| Bottles produced of this wine: | 32,000 |

WINEMAKING & AGING

| | |
|-----------------------------------|-----------------------|
| Varietal composition: | 100% Magliocco Dolce |
| 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 |
| Total SO ₂ : | 111 mg/L |

ANALYTICAL DATA

| | |
|-----------------|----------|
| Alcohol: | 15% |
| pH level: | 3.75 |
| Residual sugar: | 3 g/L |
| Acidity: | 5.2 g/L |
| Dry extract: | 35.4 g/L |