



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: 55,000 Bottles
Region: Calabria
Country: Italy

Librandi Gravello 2018

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 cassia. 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

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|--------------------------------|----------------------------------|
| 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: | 55,000 |

WINEMAKING & AGING

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|-----------------------------------|---------------------------------------|
| 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 |
| Total SO ₂ : | 110 mg/L |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 15.5% |
| pH level: | 3.76 |
| Residual sugar: | 1 g/L |
| Acidity: | 4.9 g/L |
| Dry extract: | 33.9 g/L |