



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: 300,000 Bottles
Region: Calabria
Country: Italy

Segno Librandi Bianco 2021

WINE DESCRIPTION

This wine is made from 100% Greco Bianco, a white variety brought to Calabria by the ancient Greeks. After a soft pressing, the must is fermented in stainless steel tanks to preserve its freshness. Refined briefly in tanks and bottle for a few months for extra finesse, Cirò Bianco is ready to be enjoyed upon release.

TASTING NOTES

Brilliant lemon-green in color, aromas of peaches and citrus fruits complement undertones of herbs and flowers. On the palate, zesty acidity and a long finish showcase this wine's subtle hints of toasted almonds and macadamia nuts.

FOOD PAIRING

Pair this wine with ceviche, gremolata sauces, grilled swordfish, or Sicilian involtini.

VINEYARD & PRODUCTION INFO

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|--------------------------------|--------------------------|
| Production area/appellation: | Cirò DOC |
| Vineyard size: | 50 |
| Soil composition: | Calcareous and Clay-Loam |
| Training method: | Spur-pruned Cordon |
| Elevation: | 0-330 feet |
| Vines/acre: | 2,000 |
| Yield/acre: | 3.6 tons |
| Exposure: | Various |
| Harvest time: | End of September |
| First vintage of this wine: | 1955 |
| Bottles produced of this wine: | 300,000 |

WINEMAKING & AGING

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|-----------------------------------|-----------------------|
| Varietal composition: | 100% Greco Bianco |
| 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: | 200hl-500hl |
| Length of aging before bottling: | 4 months |
| Length of bottle aging: | 1 month |
| Total SO ₂ : | 80 mg/L |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 12.5% |
| pH level: | 3.3 |
| Residual sugar: | 4 g/L |
| Acidity: | 5.5 g/L |
| Dry extract: | 20.5 g/L |