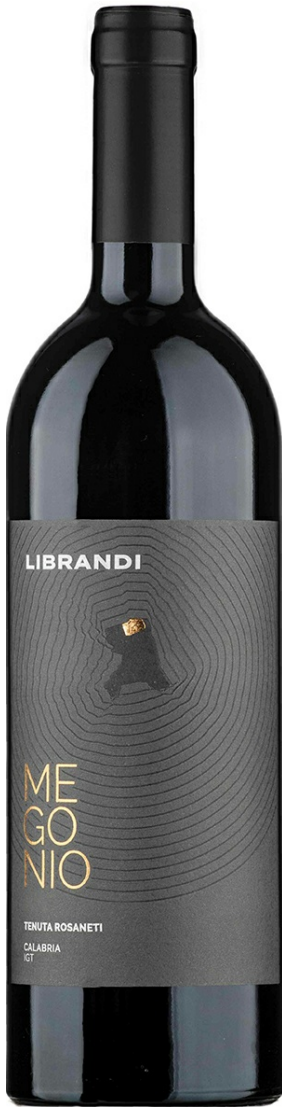




LIBRANDI



PRODUCER PROFILE

Estate owned by: Francesco, Paolo, Raffaele and Teresa Librandi
 Winemaker: Donato Lanati
 Total acreage under vine: 1550
 Estate founded: 1952
 Winery production: 30,000 Bottles
 Region: Calabria
 Country: Italy

Librandi Megonio 2019

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:	30,000

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 :	118 mg/L

ANALYTICAL DATA

Alcohol:	15%
pH level:	3.76
Residual sugar:	1 g/L
Acidity:	5.3 g/L
Dry extract:	34.5 g/L