



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: 12,000 Bottles
Region: Calabria
Country: Italy

Librandi Efeso 2021

WINE DESCRIPTION

Efeso is made from 100% Mantonico, one of the many indigenous grape varieties of Calabria that were cultivated for centuries before almost disappearing completely. Librandi is dedicated to recovering these historic grapes, of which Mantonico is one of the most important. Efeso (Ephesus) was the name of the Greek colony located in Turkey where the Librandi family believes the Mantonico grape originated.

The grapes are hand-harvested in October from vineyards in the Rocca di Neto and Casabona areas. Malolactic conversion is completed in both new and used barriques to add extra roundness and texture. Efeso is then refined in barrique for an additional eight months.

TASTING NOTES

Vibrant gold in color, the Efeso displays layered aromas and flavors of stone and tropical fruits with notes of almonds and honey. On the palate, the wine is medium-bodied, rich, flavorful, and mouth-filling with a zesty acidity, incredible depth and a long finish.

FOOD PAIRING

Pair this wine with grilled tuna, roasted poultry, orange glazes, and wild rice pilaf.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Val di Neto IGT
Vineyard name:	The Rosaneti Estate; Rocca di Neto and Casabona
Vineyard size:	20
Soil composition:	Calcareous Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	0-660 feet
Vines/acre:	2,000
Yield/acre:	2.4 tons
Exposure:	Various
Year vineyard planted:	Various
Harvest time:	October
First vintage of this wine:	2001
Bottles produced of this wine:	12,000

WINEMAKING & AGING

Varietal composition:	100% Mantonico Bianco
Fermentation container:	Stainless steel tanks and barriques
Length of alcoholic fermentation:	10 days
Fermentation temperature:	79-86 °F
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 :	85 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.63
Residual sugar:	1 g/L
Acidity:	5.45 g/L
Dry extract:	26.5 g/L