

# STATTI

## GAGLIOPPO IGT CALABRIA

THE WINERY IS LOCATED NEAR THE TOWN OF LAMEZIA TERME, IN THIS WARM, HUMID REGION ALONG THE TYRRHENIAN SEA, GRAPES CAN FULLY RIPEN AND DEVELOP RICH TEXTURES AND HIGH ALCOHOL LEVELS. THE CLOSE PROXIMITY OF THE MEDITERRANEAN IS ALSO IMPORTANT TO THE TERROIR HERE, AS THE MASS OF WATER HELPS TO MODERATE THE INTENSE HEAT OF THE SOUTH ITALIAN SUMMER. AS WITH SO MANY "ANCIENT" GRAPE VARIETIES, ESPECIALLY ONES THAT ARE SITUATED IN SOUTHERN ITALY, THERE IS SOME NOTION THAT GAGLIOPPO IS ORIGINALLY GREEK.

### TASTING NOTES

Brilliant ruby-red with violet nuances, notes of cherry and red-berried fruits, well balanced, with a pleasant acidity on a savoury and mineral base that makes it fragrant and quaffable.

### FOOD PAIRINGS

Perfect with any dish, goes particularly well with white meats, salamis, and medium-ripe cheeses.

### VINEYARD & PRODUCTION INFO

<b>Vineyard location:</b>	Lamezia Terme
<b>Soil composition:</b>	Medium textured tending towards sandy
<b>Training method:</b>	Espalier
<b>Elevation:</b>	100 m a.s.l.
<b>Vines/hectare:</b>	5000
<b>Exposure:</b>	North- South
<b>Vine Age:</b>	15 years
<b>Harvest time:</b>	End of September/First ten days of October, hand picked.

### WINEMAKING & AGING

<b>Varietal composition:</b>	Gaglioppo 100%
<b>Fermentation container:</b>	Steel vats of 150hl capacity.
<b>Maceration technique:</b>	Controlled temperature (22-26°C) with maceration on the skins for 15 days
<b>Type of aging container:</b>	Steel vats
<b>Length of aging:</b>	3 months
<b>Length of bottle aging:</b>	3 months

### TECHNICAL DATA

<b>Alcohol:</b>	13 % vol.
<b>Residual sugar:</b>	1.8 g/L
<b>Acidity:</b>	5.2 g/lt
<b>Dry extract:</b>	28 g/lt

### PRODUCER PROFILE

<b>Estate owned by:</b>	Alberto and Antonio Statti
<b>Winemaker:</b>	N. Colombo
<b>Total land under vine:</b>	100 hectares
<b>Winery Production:</b>	450,000 bottles
<b>Region:</b>	Calabria



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