

STATTI

GRECO 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. IT IS A HARDY AND RESISTANT VINE OF ABUNDANT AND CONSISTENT PRODUCTION. IT RARELY SUFFERS FROM MOLDS, MOTHS OR ADVERSE CLIMATIC CONDITIONS.

TASTING NOTES

Straw yellow with golden highlights, intense with fruity notes of yellow peach and white flowers, good structure, lush and fresh, very well balanced with a savoury/salty base.

FOOD PAIRINGS

Aperitif, filled pasta, seafood antipasti, egg-based dishes, seafood, fish in batter, white meats, unaged cheese and fruit

VINEYARD & PRODUCTION INFO

Vineyard location:	Lamezia Terme
Soil composition:	Medium textured tending towards sandy. Deep and rich in minerals
Training method:	Espalier
Elevation:	100 m a.s.l.
Vines/hectare:	5000
Exposure:	North- South
Vine Age:	25 years
Harvest time:	Mid September, hand picked.

WINEMAKING & AGING

Varietal composition:	100% Greco Bianco
Fermentation container:	Steel vats of 150hl capacity.
Maceration technique:	Controlled temperature (8°C) with Steel vats
Type of aging container:	3months
Length of aging:	3 months
Length of bottle aging:	

TECHNICAL DATA

Alcohol:	12.5% vol.
Residual sugar:	4.5 g/L
Acidity:	5.8 g/lit
Dry extract:	23.5 g/lit

PRODUCER PROFILE

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



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