STATTILAMEZIA BIANCO DOC 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.

TASTING NOTES

Straw yellow with golden highlights, perfume reminiscent of broom, with white peach, and other delicate floral notes, well balanced, full and fresh taste with a very fruity finish.

FOOD PAIRINGS

Fish themed antipasti, vegetables, white-fleshed meats, fish pasta dishes, crustaceans and clams, fresh cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location: Lamezia Terme

Soil composition: Medium textured tending towards sandy. Deep and rich in minerals.

Training method:EspalierElevation:100 m a.s.l.Vines/hectare:5000

Exposure: North- South **Vine Age:** 14 years

Harvest time: Mid of September

WINEMAKING & AGING

Varietal composition:Greco 50%- Mantonico 50%Fermentation container:Steel vats of 150hl capacity.Maceration technique:Controlled temperature (8°C)

Type of aging container: Stainless steel vats

Length of bottle aging:3 months
4 months

TECHNICAL DATA

Alcohol: 12.5% vol.

Residual sugar: 1.5 g/L

Acidity: 5.8 g/lt

Dry extract: 22 g/lt

PRODUCER PROFILE

Estate owned by:
Winemaker:
Total land under vine:
Winery Production:
Region:

Alberto and Antonio Statti
N. Colombo
100 hectares
450,000 bottles
Calabria



