

BATASARRO

CALABRIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: medium depth, red soil

Training method: spalliera

Elevation: 328 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: North-South

Vines age: 25 years

Harvest time: first days of October



WINEMAKING & AGING

Varietal composition: 100% Gaglioppo

Fermentation

Container: 150hl stainless steel vats

Temperature: 72-79 °F

Maceration

Technique: on the skins

Length: 12 days

Aging

Container: barriques

Wood: French oak

Length: 18 months

In bottle: 12 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 2.5 g/l

Acidity: 5.6 g/l

Dry extract: 30 g/l



FOOD PAIRINGS

Salami antipasti, pasta with meat-based sauces, red meats, game, roasted meats, and aged cheeses.



TASTING NOTE

Red with subtle garnet highlights, a rich bouquet with nuances of spices, red berries, and jam.

Great structure, characterized by a harmonious combination of silky tannins and acidity.

PRODUCER PROFILE

Estate owned by: Alberto and Antonio Statti

Winemaker: Nicola Colombo

Total land under vine: 100 ha

Winery production: 450,000 bts

Region: Calabria (Italy)

