

GAGLIOPPO

CALABRIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: medium textured tending towards sandy

Training method: spalliera

Elevation: 328 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: North-South

Vines age: 15 years

Harvest time: end of September – first ten 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: 15 days

Aging

Container: stainless steel vats

Length: 3 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 1.8 g/l

Acidity: 5.2 g/l

Dry extract: 28 g/l



FOOD PAIRINGS

Perfect with any dish, especially with white meats, salamis, and medium-ripe cheeses.



TASTING NOTE

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

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)

