

LAMEZIA BIANCO

DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: moderately loose - packed soil
Training method: spalliera
Elevation: 328 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: South
Vines age: 15 years
Harvest time: mid September
First vintage: 1998
Production: 45,000 bottles



WINEMAKING & AGING

Varietal composition: 50% Greco, 50% Malvasia
Fermentation

Container: stainless steel tanks

Length: 10-12 days

Temperature: 59-63 °F

Maceration

Technique: cold

Length: few hours

Aging

Container: 50-100hl stainless steel tanks

Length: 4 months

In bottle: 2-4 months



TECHNICAL DATA

Alcohol: 12%

Residual sugar: 4 g/l

Acidity: 5.8 g/l

Dry extract: 20 g/l



FOOD PAIRINGS

Ideal with fish and vegetable appetizers, cheeses such as fresh ricotta and slightly aged Caciocavallo, and soups.



TASTING NOTE

Intense straw-yellow color.

Flowery and fruity on the nose with notes of acacia, hawthorn, winter melon, and plum.

On the palate, it is fresh, clean, and balanced, confirming the aromas perceived on the nose, with a pleasant mineral undertone.

PRODUCER PROFILE

Estate owned by: Alberto and Antonio Statti

Winemaker: Nicola Colombo

Total land under vine: 247 ha

Winery production: 450,000 bts

Region: Calabria (Italy)

