

LAMEZIA ROSSO

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: 40% Gaglioppo, 40% Greco Nero, 20% Magliocco

Fermentation

Container: stainless steel tanks

Length: 12 days

Temperature: 77 °F

Maceration

Technique: cold with delestage

Aging

Container: 75-105hl stainless steel tanks

Length: 6 months

In bottle: 2-4 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 1.5 g/l

Acidity: 5 g/l

Dry extract: 32 g/l



FOOD PAIRINGS

Best with meat dishes such as lamb, meatballs, and steak, typical South Italian recipes with eggplants and peppers, and semi-hard cheeses.



TASTING NOTE

Ruby red with garnet reflections.

The nose is intense and complex, with dark notes of black cherry, plum, cocoa, tobacco, Indian ink, and spices. The sip is well-structured, with an excellent balance between fruit, tannin, and acidity. Long, pleasant finish of fruit and spices.

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)

