

MANTONICO

CALABRIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: red earth tending to loam

Training method: spalliera

Elevation: 328 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: North-South

Vines age: 25 years

Harvest time: second half of September



WINEMAKING & AGING

Varietal composition: 100% Mantonico

Fermentation

Container: acacia wood barrels and barriques

Temperature: 61 °F

Maceration

Technique: on the skins

Length: 15 days

Aging

Container: barrels and barriques

Wood: Acacia wood

Length: 4 months

In bottle: 12 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 4.6 g/l

Acidity: 5.8 g/l

Dry extract: 28 g/l



FOOD PAIRINGS

Aperitifs, raw seafood antipasti, delicate pasta courses, fish-themed recipes, vegetable risotto, fish in batter, eggs and quiches, fresh cheeses.



TASTING NOTE

Brilliant, golden yellow, fruity, with fresh citrus notes and a slightly woody base. Excellent structure and elegance. The savory/salty sensations make it fresh and long.

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)

