



LIBRANDI



PRODUCER PROFILE

Estate owned by: Nicodemo Librandi
 Winemaker: Donato Lanati
 Total acreage under vine: 1550
 Estate founded: 1952
 Winery production: 2,500,000 Bottles
 Region: Calabria
 Country: Italy



Cirò Bianco DOC 2016

WINE DESCRIPTION

This wine is made from 100% Greco Bianco, a white variety brought to Calabria by the ancient Greeks. After a soft pressing, the must is fermented in stainless steel tanks to preserve its freshness. Refined briefly in tanks and bottle for a few months for extra finesse, Cirò Bianco is ready to be enjoyed upon release.

TASTING NOTES

Brilliant lemon-green in color, aromas of peaches and citrus fruits complement undertones of herbs and flowers. On the palate, zesty acidity and a long finish showcase this wine's subtle hints of toasted almonds and macadamia nuts.

FOOD PAIRING

Pair this wine with ceviche, gremolata sauces, grilled swordfish, or Sicilian involtini.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Cirò DOC
Vineyard size:	50 acres
Soil composition:	Calcareous and Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	0-330 feet
Vines/acre:	2,000
Yield/acre:	3.6 tons
Exposure:	Various
Harvest time:	End of September
First vintage of this wine:	1955
Bottles produced of this wine:	330,000

WINEMAKING & AGING

Varietal composition:	100% Greco Bianco
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	64 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	200hl-500hl
Length of aging before bottling:	4 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.4
Residual sugar:	5.0 g/L
Acidity:	19.9 g/L



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