



Librandi



Cirò Rosato DOC 2006

Wine Description

The vineyards that dot the countryside of the small town of Cirò Marina overlook the Ionian Sea and benefit from cool ocean breezes, producing grapes with spicy and floral aromas. Cirò Rosato is made from 100% Gaglioppo, the area's most important varietal, picked in late September/early October. After 12 hours of skin contact, the must is fermented in temperature controlled stainless steel tanks to preserve the fruit's bright color and fresh flavor.

Tasting Notes

The wine is deep coral in color, with delicate floral and spicy aromas. Cirò Rosato is a phenomenal wine for cured meats and antipasti, eggplant parmigiana, grilled fish, white meats, spicy dishes and rabbit cacciatora.

Vineyard Characteristics

Production area/name of vineyard:	Various vineyards in Cirò, Cirò Marina and Crucoli
Size of vineyard (acres):	552
Soil composition:	clay and limestone
Training method:	Alberello
Elevation (feet):	396
Vines/acre:	2,000
Year vineyard planted:	1977
Agronomist/Vineyard manager:	Davide de Santis and Andrea Paoletti

Producer Profile

Owned by: Antonio & Nicodemo Librandi

Winemaker: Donato Lanati

Total acreage under vine: 620

Estate founded: 1952

Winery production total: 2,500,000

Region: Calabria

Country: Italy

**Winemaking & Aging**

Varietal composition:	100% Gaglioppo
Harvest time:	September-October
Winemaking consultant:	Donato Lanati
First vintage of this wine:	1954
Number bottles produced of this wine:	250,000

Fermentation

Fermentation container:	stainless steel
Length of alcoholic fermentation (days):	6
Fermentation temperature (°F):	66
Length of maceration (days):	1

Aging

Aging container:	Stainless steel tanks
Length of aging before bottling:	2 months
Length of bottle aging:	2 months

Analytical data

Alcohol:	13.0%
pH level:	3.5
Residual sugar (grams/liter):	1.7
Acidity (grams/liter):	5.5
Dry extract (grams/liter):	26



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