# **STATTI**MANTONICO IGT CALABRIA

THE WINERY IS LOCATED NEAR THE TOWN OF LAMEZIA TERME, IN THIS WARM, HUMID REGION ALONG THE TYRRHENIAN SEA, GRAPES CAN FULLY RIPEN AND DEVELOP RICH TEXTURES AND HIGH ALCOHOL LEVELS. THE CLOSE PROXIMITY OF THE MEDITERRANEAN IS ALSO IMPORTANT TO THE TERROIR HERE, AS THE MASS OF WATER HELPS TO MODERATE THE INTENSE HEAT OF THE SOUTH ITALIAN SUMMER. MANTONICO IS AN ANCIENT LIGHT-BERRIED VINE, PROBABLY OF GREEK ORIGIN, GROWN ON JUST OVER 2,700 ACRES IN CALABRIA.

### TASTING NOTES

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

## **FOOD PAIRINGS**

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

## VINEYARD & PRODUCTION INFO

Vineyard location: Lamezia Terme

**Soil composition:** Red earth tending to loam

Training method: Espalier
Elevation: 100 m a.s.l.
Vines/hectare: 5000
Exposure: North- South

Vine Age: 25 years

**Harvest time:** Second half of September, hand

picked.

### WINEMAKING & AGING

Maceration technique:

Varietal composition: Mantonico 100%

**Fermentation container:** Acacia wood barrel and barriques

controlled temperature (16°C) with Maceration on the skins for 15 days

In acacia-wood botti and barriques

on its fine lees.

Type of aging container: 4 months Length of bottle aging: 12 months

## **TECHNICAL DATA**

Alcohol: 13% vol. 4,6 g/L Acidity: 5.8 g/lt 28 g/lt

#### PRODUCER PROFILE

Estate owned by:
Winemaker:

Alberto and Antonio Statti
N. Colombo

Total land under vine:
Winery Production:

100 hectares
450,000 bottles

Region: Calabria



