

# STATTI

## CAURO 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.

### TASTING NOTES

Brilliant ruby-red with violet nuances, mingling of black and red jams, cherry, blackberry and plum on a balsamic base note, remarkable elegance. Persistent and rounded.

### FOOD PAIRINGS

Ideal for main courses of well flavoured, spicy and juicy meats such as stews or braised dishes.

### VINEYARD & PRODUCTION INFO

<b>Vineyard location:</b>	Lamezia Terme
<b>Soil composition:</b>	Deep red soil
<b>Training method:</b>	Espalier
<b>Elevation:</b>	100 m a.s.l.
<b>Vines/hectare:</b>	5000
<b>Exposure:</b>	North- South
<b>Vine Age:</b>	20 years
<b>Harvest time:</b>	End of September/First ten days of October, hand picked.

### WINEMAKING & AGING

<b>Varietal composition:</b>	Gaglioppo 30% - Magliocco 20% - Cabernet Sauvignon 50%
<b>Fermentation container:</b>	Steel vats of 150hl capacity.
<b>Maceration technique:</b>	.Controlled temperature (22-26°C) with maceration on the skins for 15 days
<b>Type of aging container:</b>	French oak barriques and Italian
<b>Length of aging:</b>	12 months
<b>Length of bottle aging:</b>	6/9 months

### TECHNICAL DATA

<b>Alcohol:</b>	13.5% vol.
<b>Residual sugar:</b>	3 g/L
<b>Acidity:</b>	5.2 g/lit
<b>Dry extract:</b>	32 g/lit

### PRODUCER PROFILE

<b>Estate owned by:</b>	Alberto and Antonio Statti
<b>Winemaker:</b>	N. Colombo
<b>Total land under vine:</b>	100 hectares
<b>Winery Production:</b>	450,000 bottles
<b>Region:</b>	Calabria



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