

# STATTI

## LAMEZIA ROSSO DOC

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

Ruby-red with violet nuances, fruity, with small black fruit predominating, followed by hints of spices. Good structure with fine and elegant tannins and a long, persistent finish.

### FOOD PAIRINGS

Pasta with meat or game-based condiments, roast meats, salamis, and aged cheeses.

### VINEYARD & PRODUCTION INFO

**Vineyard location:**

Lamezia Terme

**Soil composition:**

Medium textured tending towards sandy.

**Training method:**

Espalier

**Elevation:**

100 m a.s.l.

**Vines/hectare:**

5000

**Exposure:**

North- South

**Vine Age:**

15 years

**Harvest time:**

End of September/First ten days of October, hand picked.

### WINEMAKING & AGING

**Varietal composition:**

Gaglioppo 40%- Greco Nero 40%- Magliocco 20%

**Fermentation container:**

Steel vats of 150hl capacity.

**Maceration technique:**

.Controlled temperature (22-26°C) with maceration on the skins for 10 days

**Type of aging container:**

Steel vats

**Length of aging:**

3 months

**Length of bottle aging:**

4 months

### TECHNICAL DATA

**Alcohol:**

13% vol.

**Residual sugar:**

1.5 g/L

**Acidity:**

5 g/l

**Dry extract:**

30 g/l

### PRODUCER PROFILE

**Estate owned by:**

Alberto and Antonio Statti

**Winemaker:**

N. Colombo

**Total land under vine:**

100 hectares

**Winery Production:**

450,000 bottles



VIAS IMPORTS LTD.

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875 6TH AVE SUITE 15 NEW YORK, NEW YORK, 10001