

STATTI

BATASARRO 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. BATASARRO IS A FANTASY NAME OF THE PARCEL OF LAND WHERE THE VINEYARD LIE. IT IS THE OLDEST GAGLIOPPO VINEYARD PLANTED IN THE ESTATE.

TASTING NOTES

Red with subtle garnet highlights, rich bouquet, with nuances of spices, red berries, and jam. Great structure, characterized by a harmonic combination of silky tannins and acidity.

FOOD PAIRINGS

Salami antipasti, pasta with meat-based sauces, red meats, game, roast meats, and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Lamezia Terme
Soil composition:	Medium depth, red soil
Training method:	Espalier
Elevation:	100 m a.s.l.
Vines/hectare:	5000
Exposure:	North- South
Vine Age:	25 years
Harvest time:	First days of October, hand picked.

WINEMAKING & AGING

Varietal composition:	Gaglioppo 100%
Fermentation container:	Steel vats of 150hl capacity.
Maceration technique:	Controlled temperature (22-26°C) with maceration on the skins for 12 days
Type of aging container:	French oak barriques and Italian
Length of aging:	18 months
Length of bottle aging:	12 months

TECHNICAL DATA

Alcohol:	13.5% vol.
Residual sugar:	2.5 g/L
Acidity:	5.6 g/ltr
Dry extract:	30 g/ltr

PRODUCER PROFILE

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



VIAS IMPORTS LTD.

VIASWINE.COM | @VIASWINE

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