



Vias Imports Ltd.

We Import Passion

STATTI

Owner: Alberto and Antonio Statti

Wine Maker: Nicola Bambina and Vincenzo Centonze

Web Site: www.statti.com



GAGLIOPPO

Type: Red

Region: Calabria

Appellation: IGT Calabria

Grape Varietal: 100% Gaglioppo Rosso

Vineyard Location: Lamezia Terme

Orientation: East-West

Altitude: 450 feet

Vine training: vertical trellis

Soil: medium texture, clayey

Vinification: Fermentation at controlled temperature (71-73F), maceration on the skins for 5 days. Malolactic fermentation in stainless steel.

Aging Process: in stainless steel for a few months.

Alcohol Content: 12.5%

Suggested serving temperature: 60-62F

Production: 30,000 bottles

Tasting notes: Ruby red. Intense aromas of cherry and spices. It is full, harmonious and elegant. A true expression of the territory it comes from. It pairs perfectly well with grilled meat and medium-aged cheeses. It can also be served lightly chilled (53-56F) with fish soup or rich seafood dishes.

Other Information: It hasn't taken long for Alberto and Antonio Statti to show that their initial success was not show in the dark, and that their place in the top band of Calabrian producers is fully justified. Their 500-hectare property is one of the largest in the region and the Stattis are giving prominence to indigenous varieties (gaglioppo, mantonico, etc.) that shows far-sighted thinking. The property also includes olive groves, livestock as well as a wide range of produce.

As with so many "ancient" grape varieties, especially ones that are situated in Southern Italy, there is some notion that Gaglioppo is originally Greek, but thus far there is no proof for this assertion. Recent genetic studies however do suggest a strong relationship to a rare Sicilian variety called Frappato. Gaglioppo is a hardy variety, and is very well adapted to the exceedingly hot and dry conditions that prevail in Calabria. Gaglioppo berry bunches are quite tightly packed, with a medium skin thickness. The vine's production is fairly prolific, vigorous (lots of foliage), as well as predictable from vintage to vintage. Gaglioppo ripens fairly late (usually in the first week in October), but Calabria's hot and dry conditions provide plenty enough heat and light to fully ripen the fruit.

