

Riticella

GRECO BIANCO

IGP CALABRIA - 2019



Grapes	100% Greco Bianco
Production Area	Cirò (KR)
Surface of the vineyard	4,95 Acres
Altitude of the vineyard	150 meters above sea level
Training system	Spured cord
Plant density	2.025 Stains for acre
Production for acre	24,3 Quintals for acre
Yield of grapes in wine	60%
Harvest period	In the first ten days of August
Vinification system	Cryomaceration at 8° / 10 °C
Alcoholic fermentation	In Stainless Steel
Malolactic Fermentation	Carried out in 500 liter oak tonneaux
Refining	In barriques for ten months, then further refinement in bottle for about ten months
Alcohol content	12,5 - 13,5% Vol.
Total acidity	5,50 - 6,50 grams / liter
pH	3,25 - 3,35
Dry extract	25 - 30 grams / liter
Residual sugar	3 - 5 grams / liter
Organoleptic description	<p><i>Color:</i> Yellow with golden reflections that witnesses the long permanence about evolution in the bottle</p> <p><i>Smell:</i> Fragrant with aroma of citrus on a vanilla background</p> <p><i>Taste:</i> Rich and soft with a long persistence, fresh and tasty at the same time</p>
Recommended combinations	Give the best of itself with fish and crustaceans based dishes
Packing	Bottle: Dark glass "Bordolese - Decò" type Seal: Heat shrink capsule
Formats	750 ml



iGreco

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il senso della Calabria