

Catà

GAGLIOPPO

IGP CALABRIA - 2017



Grapes	100% Gaglioppo
Production Area	Cirò (KR)
Surface of the vineyard	37 Acres
Altitude of the vineyard	100 meters above sea level
Training system	Spured cord
Plant density	2.025 Stains for acre
Production for acre	28,5 Quintals for acre
Yield of grapes in wine	60%
Harvest period	October
Vinification system	Macerations on the skins for twelve days
Alcoholic fermentation	In stainless steel
Malolactic Fermentation	Completely carried out in barriques
Refining	Six months in barriques

Alcohol content	13,0 - 14,5 % Vol.
Total acidity	5,00 - 6,00 grams/liter
pH	3,50 - 3,60
Dry extract	33 - 35 grams/liter
Residual sugar	5 - 6 grams/liter

Organoleptic description

Color: Lively and intense red with brick reflections
Smell: Red fruit, vanilla, cocoa and licorice
Taste: Balanced with soft, round and persistent tannins

Recommended combinations

Give the best it self with fatty roasted and/or grilled meats

Packing

Bottle: Dark glass "Bordolese - Arno Scura" type
Seal: heat shrink capsule

Formats

750 ml



iGreco

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il senso della Calabria