

Savù

GAGLIOPPO

IGP CALABRIA - 2019



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	32,4 Quintals for acre
Yield of grapes in wine	65%
Harvest period	September
Vinification system	Cold macerations on the skins for forty eight hours
Alcoholic fermentation	In stainless steel 13-15°C
Malolactic Fermentation	Not carried out
Refining	In bottle
Alcohol content	12,5 - 13,50% Vol.
Total acidity	5,50 - 6,50 grams/liter
pH	3,25 - 3,35
Dry extract	22 - 25 grams/liter
Residual sugar	5 - 6 grams/liter
Organoleptic description	<i>Color:</i> Soft Pink <i>Smell:</i> Aromas of rose, strawberry and pomegranate <i>Taste:</i> Fresh soft, with a strong sapidity, elegant and pleasant softness surrendered by a good acidity
Recommended combinations	Give the best of yourself with starters and skewers based on fish and crustaceans
Packing	Bottle: Trasparent glass "Conical Bordolese" type Sigillo: Heat shrink capsule
Formats	750 ml



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il senso della Calabria