

GRECO CALABRIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: medium textured tending towards sandy, deep and rich in minerals

Training method: spalliera

Elevation: 328 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: North-South

Vines age: 25 years

Harvest time: mid September



WINEMAKING & AGING

Varietal composition: 100% Greco Bianco

Fermentation

Container: 150hl stainless steel vats

Temperature: 46 °F

Aging

Container: stainless steel vats

Length: 3 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 4.5 g/l

Acidity: 5.8 g/l

Dry extract: 23.5 g/l



FOOD PAIRINGS

Aperitif, filled pasta, seafood antipasti, egg-based dishes, seafood, fish in batter, white meats, unaged cheese and fruit.



TASTING NOTE

Straw yellow with golden highlights, intense with fruity notes of yellow peach and white flowers, good structure, lush and fresh, very well balanced with a savory/salty base.

PRODUCER PROFILE

Estate owned by: Alberto and Antonio Statti

Winemaker: Nicola Colombo

Total land under vine: 100 ha

Winery production: 450,000 bts

Region: Calabria (Italy)

