



GRECO Calabria IGT

WINE DESCRIPTION

Greco Bianco is the name of one or perhaps several, usually noble, white grape varieties currently grown in Southern Italy (e.g. in Campania it produces the respected DOCG dry white Greco di Tufo). It is believed to have existed on the Ionian coast since the Magna Grecia, during which time it was referred to as "aminea". The Greco Bianco is generally cultivated in the form of Alberello. It is a hardy and resistant vine of abundant and consistent production. It rarely suffers from molds, moths or adverse climatic conditions. The Greco Bianco, akin to the Gaglioppo, has an elevated sugar content with medium to high acidity.

TASTING NOTES

The color is golden yellow, with brilliant highlights. The bouquet on the nose is well-integrated with fruit and spice notes, herbaceous tones, hints of almonds and white flowers. On the palate it is soft and rounded, with tangy fruit and a finish of roasted almonds.

FOOD PAIRING

Excellent with vitello tonnato, international seafood-based dishes, especially when roasted.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Calabria IGT
Soil composition:	Medium texture , clay containing some organic matter
Training method:	Vertical trellising
Elevation:	100 m a.s.l.
Vines/hectar:	5000
Exposure:	South west
Age:	15 years
Harvest time:	Hand pick/mid September
First vintage:	2006
Production:	40,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Greco
Fermentation container:	Stainless- steel tanks
Maceration technique:	Cold for few hours
Length of fermentation:	10/12 days at 15/17 C
Type of aging container:	Stainless - steel tanks of 50-100 HI
Length of aging before bottle:	4 months
Length of bottle aging:	2/4 months

ANALYTICAL DATA

Alcohol:	12%
Residual sugar:	4.5 g/L
Acidity:	5.8 g/L
Dry extract:	22 g/L

PRODUCER PROFILE

Estate owned by:
Alberto and Antonio Statti
Winemaker: N. Colombo
Wine consultant: V. Bambina
Total acreage of vine: 247
Winery Production: 450,000 bottles
Region: Calabria

