

Rèfulu

Greco Bianco

CALABRIA
Protected Geographical Indication
WHITE 2022



VINEYARD:
Limbadi (loc. S. Andrea) 250 mt a.s.l.

SOIL COMPOSITION:
Sandy and silty

TOTAL SURFACE:
9,00.00 Ha

PLANTING YEAR:
2009 (S. Andrea)

VINES DISTRIBUTION:
2.50 mt x 0.80 m

VINES HA:
5000

EXPOSITION SUN:
Southern, Est - West rows orientation (Sant'Andrea)

TRAINING METHOD:
Guyot mono-lateral cultivation (4-5 buds per shoots, with reduced yield)

VEGETATION MANAGEMENT:
Green pruning

GRAPE:
Greco Bianco

ROOT STOCKS:
Paulsen 1103

YIELD PER HECTARE:
9000 kg

HARVEST:
By hand

WINEMAKING TECHNIQUES:
Greco bianco grapes are de-stemmed and soft-crushed; without maceration the clarified must then fermented with original yeasts at a controlled temperature of 21 °C for about twenty days. The wine is moved to stainless steel tanks (304) thermoconditioned, for eight months aging. Bottled, completed refining for further two months before being ready for sale

AVAILABLE BOTTLES:

ALCOHOL CONTENT:
13 %vol

TOTAL ACIDITY:
4.6 g/l