SOGNO

Greco Bianco

CALABRIA
Protected Geographical Indication
WHITE 2024
SPARKLING WINE (ANCESTRAL METHOD)

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

SOIL COMPOSITION:
Sandy and silty

TOTAL SURFACE:
9,00.00 Ha

PLANTING YEAR:
2009 (Badia)

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:
Produced by the pure vinification of Greco Bianco grapes with skin maceration for about 30 days, the fermentation is then halted by cooling to create a residual sugar that will later lead to a second fermentation in the bottle. It matures in stainless steel and is refined in the bottle for 6-8 months.

AVAILABLE BOTTLES:

ALCOHOL CONTENT:
12 %vol

TOTAL ACIDITY:
7.5 g/l
Without added sulphites