

Rèfulu

Greco bianco

CALABRIA
protected geographical indication
WHITE 2021



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. (8.9 x 2.6 ft)

VINES/HA
5,000

EXPOSITION SUN
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 100%

ROOT STOCKS
Paulsen 1103

YIELD PER HECTARE
9,000 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

Without maceration.
AVAILABLE BOTTLES
4,700

ALCHOL CONTENT
12,5% vol

TOTAL ACIDITY
4,6 g/l