

Filù

GRECO BIANCO

IGP CALABRIA - 2019



Grapes	100% Greco Bianco
Production Area	Cariati (Cs)
Surface of the vineyard	37 Acres
Altitude of the vineyard	100 meters above sea level
Training system	Spured cord
Plant density	2.025 Stains for acre
Production for acre	28,5 Quintals for acre
Yield of grapes in wine	65%
Harvest period	In the first ten days of August
Vinification system	Fermentative cryomaceration at 8° for ten hours
Alcoholic fermentation	In stainless steel at 12° - 13° C
Malolactic Fermentation	Not carried out
Refining	In the bottle

Alcohol content	12,5 - 14,50% Vol.
Total acidity	5,50 - 6,50 grams/liter
pH	3,25 - 3,35
Dry extract	20 - 21 grams/liter
Residual sugar	5 - 6 grams/liter

Organoleptic description

Color: Straw yellow
Smell: Notes of citrus with marked sensations of grapefruit
Taste: Fresh and around at the same time, sapid, Persistent and balanced with grapefruit sensations

Recommended combinations

Give the best of itself with fish and crustaceans starters

Packing

Bottle: Trasparent glass "Conical Bordolese" type
Seal: Heat shrink capsule

Formats

750 ml



iGreco

Via Magenta, 33 - 87062 Cariati (Cs)
Tel. +39 0983 969441 - Fax +39 0983 96020
info@igreco.it - www.igreco.eu



iGreco
il senso della Calabria