

Gran Cuvèe Millesimato

GRECO BIANCO

Bianco - Metodo Classico - 2016



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|---------------------------------|---|
| Grapes | 100% Greco Bianco |
| Production Area | Cirò (KR) |
| Surface of the vineyard | 4,94 Acres |
| Altitude of the vineyard | 150 meters above sea level |
| Training system | Spured cord |
| Plant density | 1.620 Stains for acre |
| Production for acre | 20,25 Quintals for acre |
| Yield of grapes in wine | 50% |
| Harvest period | In the first ten days of August |
| Vinification system | Classic Method |
| Alcoholic fermentation | In bottle |
| Malolactic Fermentation | Not carried out |
| Refining | 36 months in bottle with refermentation |
| Alcohol content | 12,0 - 12,5% Vol. |
| Total acidity | 6,50 - 7,50 grams / liter |
| pH | 3,10 - 3,20 |
| Dry extract | 18 - 22 grams / liter |
| Residual sugar | 5 - 6 grams / liter |
| Organoleptic description | <i>Color:</i> Clear yellow <i>Smell:</i> Aromas of crust of bread and spices <i>Taste:</i> Fresh soft with pleasant sweetness |
| Recommended combinations | With everything you like |
| Packing | Bottle: Dark glass "Collio Pesante" type Seal: Heat shrink capsule |
| Formats | 750 ml - 1,5 L - 3,0 L |



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il senso della Calabria