

Gran Cuvèe Millesimato

GAGLIOPPO

Rosato - Metodo Classico - 2017



Grapes	100% Gaglioppo
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	2.025 Stains for acre
Production for acre	28,5 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	24 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> Soft pink <i>Smell:</i> Scent that remember the crust of bread <i>Taste:</i> Fresh soft highlighted by bubbles, pleasant Sweetness surrendered by a good acidity
Recommended combinations	Give the best itself with aperitifs and all meal of boath meat and fish
Packing	Bottle: Dark glass "Collio Pesante" type Seal: Heat shrink capsule
Formats	750 ml - 1,5 L - 3,0 L



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