

Il Bianco

BIANCO



Grapes	100% Greco Bianco
Production Area	Crucoli (Kr)
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	12-13 % Vol.
Total acidity	5,5 - 6,5 grams/liter
pH	3,25 - 3,35
Dry extract	20 - 21 grams/liter
Residual sugar	2 - 5 grams/liter
Organoleptic description	<i>Color:</i> Straw yellow <i>Smell:</i> Notes of citrus <i>Taste:</i> Fresh, round and sapid
Recommended combinations	Give the best of itself as aperitif
Packing	Bottle: Trasparent glass "Bordolese" type Seal: Heat shrink capsule
Formats	750 ml



iGreco

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il senso della Calabria