



S C A L À

CIRÒ D.O.C. BIANCO



GRAPE: Greco Bianco

VINEYARD: Cirò (Crotone district).

Height: 100/150 mts a.s.l.

Exposure: south/south-east.

GROWING SYSTEM: espalier.

YEAR OF IMPLANTATION: 1997.

SOIL: clay, sandy. Yield per hectare: 70/80 quintals.

Harvest: first half of September.

The grapes are selected and hand-picked.

VINIFICATION: After removing the stalks and softly pressing the grapes, the fermentation continues in thermoconditioned containers at a temperature between 16° and 18° C in order to preserve all the native characteristics of this varietal.

REFINEMENT: At the end of the alcoholic fermentation, the wine is racked and left in stainless steel tanks for 4 months. After bottling, the wine refines for a month before being put up for sale.

ALCOHOL: 12,5% vol.

ORGANOLEPTIC CHARACTERISTICS: clear straw-coloured yellow with green-like tints, elegant and bright with scent of white flowers. Dry, cool and tasty, well-balanced and with a refined aftertaste.

