

Rèfulu

Greco bianco

CALABRIA
Protected Geographical Indication
WHITE 2022



VINEYARD

Limbadi (loc. S. Andrea) 250 mt a.s.l.

SOIL COMPOSITION

Sandy and silty

TOTAL SURFACE

9,00.00 Ha

PLANTING YEAR

2009 (S. Andrea)

VINES DISTRIBUTION

2.50 mt x 0.80 m. (8.9 x 2.6 ft)

VINES/HA

5,000

EXPOSITION SUN

Southern, Est - West rows orientation (Sant'Andrea)

TRAINING METHOD

Guyot mono-lateral cultivation (4-5 buds per shoots, with reduced yield)

VEGETATION MANAGEMENT

Green pruning

GRAPE

Greco Bianco 100%

ROOT STOCKS

Paulsen 1103

YIELD PER HECTARE

9,000 kg

HARVEST

By hand

WINEMAKING TECHNIQUES

Greco bianco grapes are de-stemmed and soft-crushed; without maceration the clarified must then fermented with original yeasts at a controlled temperature of 21 °C for about twenty days. The wine is moved to stainless steel tanks (304) thermoconditioned, for eight months aging. Bottled, completed refining for further two months before being ready for sale

Without maceration.

AVAILABLE BOTTLES

4,700

ALCOHOL CONTENT

13% vol

TOTAL ACIDITY

4,6 g/l