

Pi Greco

Denomination: Indicazione Geografica Tipica Bianco Calabria

Producer: Antonella Lombardo

Vine: 100% Greco of Bianco

Production Area: Bianco (Calabria – Jasmines Coast)

Land Altitude: 50 - 100 mt

Exposure: north-east

Soil Types: clay, with limestone limestone marl of pliocene origin

Agronomic management: chemical herbicides and synthesis products free

Fertilizers: Only natural green manure with legumes and grasses and, at times, organic fertilizers

Training System: Double Guyot

Stumps Density (Ha): 3.500 Units/Ha

Production per Ha: 4000kg/Ha

Harvest Period: First week of September

Vinification: Following to an accurate grapes selection, harvested during the coolest hours of the day in order to preserve flavours, all grapes, once destemmed, are subject to cold skin maceration for 12 hours circa. Subsequently grapes are soft pressed. The must, clarified in a static cold way, ferments in stainless steel with indigenous natural yeasts present on the grapes at 16 °C. The wine refines on its own noble lees in stainless steel tanks for five months

Sulfites: less than 100 mg/liter

Tasting: straw yellow wine, with perfumes and flavors typical of fruits, yellow flowers and light citrus. The taste is captivating, with mediterranean tone, saline, and flavorful in the mouth with a really pleasant final taste

Alcohol content: 13,5% vol

Gastronomic pairing: perfect as appetizer as well as to combine meals based on fish, white meats or soft cheeses

Serving temperature: 10-14°C

Production: 4000 bottles

Consultation: Mr. Stefano Dini (vineyard) and Mr. Emiliano Falsini (wine cellar)