



Bianco Cirò Doc

Frandina

Greco Bianco 100%



LA VITICOLTURA

Grape variety : Greco Bianco

Vineyard: Loc.tà Russomanno

Soil: Argilloso-Medio Impasto

Altitude: 0-200 m slm

System: Cordone Speronato

Production for hectare : 70 q

Treatments : Zolfo e rame

Harvest: September

L'ENOLOGIA

Vinification: the grapes are taken to the winery in boxes, and immediately undergo soft pressing, with separation of the free-run juice from the skins. The must is then transferred into stainless steel tanks, where it ferments at a low temperature 15 °C.

Ageing: the wine refines in steel for 4-5 months, left on its fine lees to increase its aromatic complexity and fullness on the palate. After stabilization it is bottled before the summer.