



CATALDO CALABRETTA
VITICOLTORE

ANSONICA

CALABRIA

INDICAZIONE GEOGRAFICA PROTETTA

BIANCO

White wine made with Ansonica grapes grown on clay loam with a yield per hectare of 9 tons. The grapes were harvested by hand in crates in the last decade of August. The wine is made with free-run must of destemmed grapes and then aged on the fine lees in steel tanks for 6 months.

- Grape variety:** Ansonica
- Training system:** guyot
- Average age of vines:** 30 years
- Soil:** clay loam
- Planting density:** Planting density : 5.500 (vines/ ha)
- Yield per vine:** 1,6 (kg/ vine)
- Yield per hectare:** 9 (t/ha)
- Harvesting method:** by hand in crates
- Fermentation:** spontaneous with native yeasts
- Time on the skins:** free run must of destemmed grapes
- Ageing:** steel 6 months