



CATALDO CALABRETTA
VITICOLTORE

CIRÒ

BIANCO

Denominazione di Origine Controllata

White wine made with Greco Bianco grapes from hilly clay-limestone soils and bush trained with yields per hectare of 6 tons. The grapes were harvested by hand in crates in the second week of September. 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:** Greco Bianco di Ciro'
- Training system:** bush trained
- Average age of vines:** 15 years
- Soil:** clay and limestone
- Planting density:** 5.000 (vines/ ha)
- Yield per vine:** 1 kg (kg/ vine):
- Yield per hectare:** 60 (t/ha)
- Harvesting method:** by hand in crates
- Fermentation:** spontaneous with native yeasts
- Ageing:** steel six months, lees stirring