

Spiriti Ebbri

Italy - Calabria - Celico (CS)



Ownership/Founders Pierpaolo Greco, Damiano Mele e Michele Scrivano

Start of Activity 2008

Viticulture Natural

Hectares 7,5

Bottles produced 20.000

APPIANUM ROSÉ CALABRIA

Magliocco Dolce and Canino, Gaglioppo, Greco Nero and Bianco, Trebbiano and Zibibibbo

Production area: Municipality of Mottafollone (CS) - Municipality of Frascineto (CS)

Terrain: sabbioso

Harvest: manual

Vinification: de-stemming-mechanical crushing. Brief maceration on the skins (1-3 hours). Preparation of specific pied de cuve. Soft pressing with traditional vertical press. Static defecation for 2 days, with the aid of some cold

Refinement: in acciaio for about 7 months

Color: intense cherry pink

Fragrance: Mild hints of flowers, more prominent aromas of red fruits (red and white cherries, currants)

Flavor: full-bodied, voluminous and persistent

Alcoholic Grade: 13% vol

