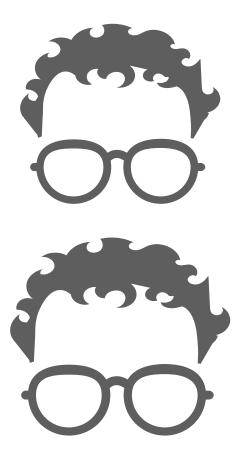


## Spiriti Ebbri

Italy - Calabria - Celico (CS)



Ownership/Founders Pierpaolo Greco, Damiano Mele e Michele Scrivano Start of Activity 2008 Vitiviniculture 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 accciao 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

