

# 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 ROSSO CALABRIA

**Magliocco Dolce and Canino, Gaglioppo, Greco Nero, Nerello Mascalese, Greco Bianco, Trebbiano, Malvasia**

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

**Terrain:** sabbioso

**Harvest:** manual

**Vinification:** only use of indigenous yeasts and bacteria and small amounts of sulfur dioxide. Fermentation and maceration on the skins for about 6 days

**Refinement:** further aging in stainless steel tanks (1 month)

**Color:** Purple red with purple highlights, clear and bright

**Fragrance:** Fine with slight woody aromas, notes of red and white cherries, black cherries and olives, small black fruits, spices, black pepper, licorice, ginger, nuts

**Flavor:** Quite ripe but well-present tannins; with time, softer and more elegant; always original and intoxicating

**Alcoholic Grade:** 15.5% vol

