

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

