

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 WHITE CALABRIA

Montonico, Greco bianco, Pecorello, Verdicchio, Riesling, Trebbiano

Production area: Municipality of Lappano (CS)

Terrain: sabbioso molto povero

Harvest: manual

Vinification: Cold decantation for 3 days, preparation of specific pied de cuve, spontaneous yeasts and bacteria, no chemical, physical, biological or technological treatment

Refinement: in stainless steel tanks

Color: bright straw yellow with greenish highlights

Fragrance: Nose initially closed but clearly complex. With slight aeration, notes of white flowers, herbs, tea, citrus, yellow fruit, but all surrounded by a diversification of aromas and a curious savory or mineral sensation

Flavor: Full, it envelops the entire palate in a soft, "savory" manner, but supported by an acidity that refreshes, cleanses and winks at the drink, with a sip that closes dry and long lasting

Alcoholic Grade: 14% vol

