

# 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

