

# 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

## CALABRIA RED COTIDIE

**Magliocco Dolce and Canino, Gaglioppo, Greco Nero, Merlot and Syrah**

**Production area:** City of Spezzano Albanese (CS) - City of Frascineto (CS) - City of Lappano (CS)

**Terrain:** sabbioso

**Harvest:** manual

**Vinification:** Grape selection and mechanical destemming-crushing. Maceration/fermentation on the skins for 3-5 days. Soft pressing with traditional vertical press. Completion of alcoholic fermentation in used barrels

**Refinement:** Malolactic fermentation and aging (7 months) in the same vessels. Batonnage measured throughout the entire time in barrel

**Color:** deep ruby red

**Fragrance:** hints of red fruit in spirit, violet, berry yogurt

**Flavor:** Soft, round, warm with good persistence

**Alcoholic Grade:** 14% vol

