

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 Francineto (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

