

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

COTIDIE WHITE CALABRIA

Trebbiano, Malvasia, Pecorello

Production area: Municipality of Altomonte (CS) - Municipality of Frascineto (CS)

Terrain: sabbioso

Harvest: manual

Vinification: Grape selection and mechanical destemming-crushing. Soft pressing with traditional vertical press. Static defecation for 2 days to remove heavier lees. Use of pied de cuve and inoculated at the appropriate time

Refinement: 70% of the grapes, fermentation and aging in steel, for 5 months. For the remaining 30%, fermentation and aging in used barrels for 4 months. In both cases, light lees are re-suspended, without excessive

Color: bright golden yellow with intense highlights

Fragrance: hints of yellow fruit, herbs and white flowers

Flavor: Rightly full-bodied, more savory than fresh, slightly fatty, persistent, naturally petillant

Alcoholic Grade: 14% vol

