

# 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

