

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

NEOSTÒS WHITE CALABRIA

100% Sheep

Production area: Municipality of Frascineto (CS)

Terrain: sabbioso

Harvest: manual

Vinification: Grape selection and mechanical destemming. No maceration on the skins. Soft pressing with traditional vertical press. Static defecation for 2 days to remove heavier lees. Use of pied de cuve, placed in the must on day 4. Very long alcoholic and malolactic fermentation for about 8 months. Continuous and measured light lees suspension (batonnage)

Refinement: steel

Color: deep golden yellow, bright with light greenish highlights

Fragrance: against a still slightly woody background, sweet hints of ripe fruit (white peach and plum, especially), slight notes of white flowers

Flavor: Full-bodied, sweetish but fresh, voluminous, fat, persistent

Alcoholic Grade: 14.5% vol.

