

Cataldo Calabretta Ansonica Bianco IGT 2021

Tech Specs

Type:	White Still Wine
Ingredients:	Ansonica 100%
Region/Subregion:	Calabria, Ciro'
Organic?	Yes
Sustainable?	yes
Certifications?	Suolo e Salute
ABV:	12.00%

A closer look...

Total Production:	200 cases
Vineyard:	Vigna Strongoli Strongoli , direction nord-sud, elevation 0 m.
Soil:	Large clay presence in a silty soil
Age of Vines:	1990
Vineyard Size:	1 hectar
Climate:	Mediterranean climate; very dry and long summers. It rains mostly from December to Febrary. High presence of sea winds
Farming Methods:	Manual harvest
Fermentation Methods:	24 Hour skin contact , using only indigenous yeast in no temperature controlled vats, after that 6 months on fine lees.
Winemaker:	Cataldo Calabretta
Elevage:	6 months in stainless steel
Fining/Filtration:	No fining soft filtration
Residual Sugars:	0 g/l
Acidity:	4.2 g/l
S02:	20 mg/l

All about this bottle

My Ansonica (or Insolia), is produced from a vineyard near the Ionian Sea, almpost at sea level; it is fragrant, balanced and very savory; it has a good persistence due to the brief maceration on the skins for 24 hours.

Typical aromas of yellow fruit, peach, apricot on the nose; med bodied white with a rich performance

Extra, Extra!

<http://www.cataldocalabretta.it/>



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