

Cataldo Calabretta

Cirò Bianco DOC

2021

Tech Specs

Type:	White Still Wine
Ingredients:	Greco Bianco 90% – Malvasia Bianca 10%
Region/Subregion:	Calabria, Ciro'
Organic?	Yes
Sustainable?	yes
Certifications?	Suolo e Salute
ABV:	12%

A closer look...

Total Production:	201 cases
Vineyard:	Vigna Serra del Basilico , direction nord-sud, elevation 150–170 m. a.l.s.
Soil:	Large clay presence in a silty soil
Age of Vines:	2000
Vineyard Size:	0.5 hectares
Climate:	Mediterranean climate; very dry and long summers. It rains mostly from December to February. High presence of sea winds
Farming Methods:	Manual harvest, first 2 weeks of September
Fermentation Methods:	Malvasia does a 48 hours of skin contact pre fermentation. Both varieties ferment spontaneously using only indigenous yeast in a temperature controlled setting. After that wines spend 6 months on fine lees. After they get blended
Winemaker:	Cataldo Calabretta
Eleveage:	6 months in stainless steel after being blended.
Fining/Filtration:	No fining soft filtration
Residual Sugars:	< 1 g/l
Acidity:	5.23 g/l
SO2:	13 mg/l

All about this bottle

This is a blend of Greco and Malvasia, two of the most representative varieties of white grapes in Calabria. They are fermented separately and then assembled in a proportion that varies little according to the vintage.

The nose shows notes of wild flowers and fresh white fruit; on the palate it shows hints of Mediterranean fruit with a touch of aromaticity due to the presence of Malvasia.

Extra, Extra!

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



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