



CANTINE LAVORATA
Italia



Cirò Bianco

Classification

Controlled Denomination of Origin

Grape variety

100% Greco Bianco

Vineyards

North east coast of Calabria, locality Cirò Marina

Soil

Calcareous clay soil

Harvest

Early September to mid-September. Strictly hand harvested

Vinification

White vinification with controlled temperature fermentation

Refinement

Storage in stainless steel containers

Analytical data at bottling

Following microfiltration, bottled with isobaric filling.

Alcohol content

12,5%

Total acidity

6 g/l

Tasting and sensory analysis

Visual analysis: straw yellow color crystalline and consistency

Olfactory analysis: intense, complex and fine. It presents a bouquet with yellow daisy flowers, with delicate fruity note of prickly pears and almond, with mineral hints of flint.

Taste-olfactory analysis: dry, warm, and soft; quite fresh and good sapidity; quite balanced and with a good body..

Palate: quite intense and persistent, with fine quality, harmonious, typical.

Serving temperature: 9 °C