



CANTINE LAVORATA

*Italia*



## Greco Bianco

### Classification

Typical Geographical Indication Calabria

### Grape variety

100% Greco bianco

### Vineyards

Southern coast of Calabria overlooking the Ionian Sea, with vineyards located at an altitude of approximately 300-350 meters above sea level.

### Soil

Calcareous clay soil

### Harvest

Mid-August to mid-September. Strictly hand harvested

### Vinification

White vinification with cold fermentation

### Refinement

Storage in stainless steel containers

### Analytical data at bottling

Following microfiltration, bottled with isobaric filling.

### Alcohol content

13%

### Total acidity

6 g/l

### *Tasting and sensory analysis*

**Visual analysis:** straw yellow color with golden and bright reflections; good consistency.

**Olfactory analysis:** intense, elegant and quite complex, with clear hints of citrus, especially cedar, but also of fresh fruit, such as pear, pineapple, and other tropical fruits; it presents a bouquet of jasmine, orange blossom and flowers, the spiciness of white pepper, and a substantial and typical minerality.

**Taste-olfactory analysis:** dry, moderately warm, and pleasantly soft; decisively fresh and good sapidity; medium and balanced body.

**Palate:** intense, long-lasting, delicate, harmonious, distinctive.

**Serving temperature:** 8 -10 °C