



# cervinago



## CERVINAGO CALABRIA BIANCO IGP

**Grapes**

100% Greco Bianco.

**Altitude**

600 m height above sea level.

**Density and yield**

5.000 plants/ha · 60 q/ha.

**Training system**

One bud pruned-spur cordon-trained.

**Harvest**

Manually. The second decade of September.

**Vinification**

Cold maceration for about 24 hours.

Temperature-controlled fermentation with indigenous yeasts.

Aging: 6 months in steel tanks and 2 months in bottle.

**Tasting notes**

Straw yellow color. Fresh, fruity and harmonic flavour.

Best with: first and second courses based on fish and vegetables.

**Serving temperature**

8°-10°



[CERVINAGO.com](http://CERVINAGO.com)