



cervinago



CERVINAGO CALABRIA BIANCO IGP

Grapes

100% Pecorello.

Altitude

600 m height above sea level.

Density and yield

5.000 plants/ha · 50 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.

Testing notes

Fruity and floral notes.

Best with: fish and grilled white meats.

Serving temperature

8°-10°.



CERVINAGO.com