TERRE GRECANICHE

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Calanchi

White

Calabria IGT Bio

Calanchi are clayey rocks. These conical sculptures in white clay, that stand along the seashore between Palizzi and Capo Spartivento, in their whiteness and silence create a unique landscape. Calanchi 2017 Organic wine was born here, against a natural backdrop that cherishes the wisdom of generations of farmers who, on the hills of Palizzi, have always cultivated the vines overlooking the sea.

Variety

Greco Bianco 54%, Mantonico 28%, Pecorello 18%

Production area

Southern Calabria, Agro di Palizzi - Capitano Ziccone locality, West of Capo Spartivento

Territory location

Altitude 200/300 m a.s.l., hilly terrain, sandy clay soils.

Vineyard

Terraced with Southern exposure. Guyot Pruning training system. A density of 5.000 vines per hectare with a yield of 40 q/ha.

Harvest

Handpicked from the second half of August until the first half of September.

Winemaking

The grapes, without being de-stemmed, undergo a soft pressing. Static decantation then follows, allowing the extraction of the clear must. Afterward, selected yeasts are used to allow the alcoholic fermentation at controlled temperature. Once the fermentation is finished, the wine ages on fine lees and is left to rest in stainless steel tanks before being bottled.

Tasting notes

It is delicately straw-coloured. The aroma is intense with hints of floral broom and nuances of bergamot. Its fresh taste is balanced by alcohol and is completed with a good structure and great persistence.

Pairing

Excellent with all shellfish, crustacean and fish dishes. It goes well also with fresh cheeses.

Ideal serving temperature

Between 10° and 12° C

Alcohol strength by volume

13,0 %

Bottle contents

75 cl

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