

# Rèfulu

## Greco bianco

CALABRIA  
protected geographical indication  
WHITE 2021



### VINEYARD

*Limbadi (loc. S. Andrea) 250 mt a.s.l.*

### SOIL COMPOSITION

*Sandy and silty*

### TOTAL SURFACE

*9,00.00 Ha*

### PLANTING YEAR

*2009 (S. Andrea)*

### VINES DISTRIBUTION

*2.50 mt x 0.80 m. (8.9 x 2.6 ft)*

### VINES/HA

*5,000*

### EXPOSITION SUN

*Est - West rows orientation (Sant'Andrea)*

### TRAINING METHOD

*Guyot mono-lateral cultivation (4-5 buds per shoots, with reduced yield)*

### VEGETATION MANAGEMENT

*Green pruning*

### GRAPE

*Greco Bianco 100%*

### ROOT STOCKS

*Paulsen 1103*

### YIELD PER HECTARE

*9,000 kg*

### HARVEST

*By hand*

### WINEMAKING TECHNIQUES

*Greco bianco grapes are de-stemmed and soft-crushed; without maceration the clarified must then fermented with original yeasts at a controlled temperature of 21 °C for about twenty days. The wine is moved to stainless steel tanks (304) thermoconditioned, for eight months aging. Bottled, completed refining for further two months before being ready for sale*

*Without maceration.*

### AVAILABLE BOTTLES

*4,700*

### ALCOHOL CONTENT

*12,5% vol*

### TOTAL ACIDITY

*4,6 g/l*