

Wine: *Pi Greco*

Denomination: *Indicazione Geografica Tipica Calabria (IGT Calabria)*

Producer: *Antonella Lombardo*

Vine: *100% Greco of Bianco*

Production Area: *Bianco (Calabria – Jasmynes Coast)*

Land Altitude: *50 - 100 mt*

Exposure: *north-east*

Soil Types: *clay, with limestone limestone marl of pliocene origin*

Agronomic management: *chemical herbicides and synthesis products free*

Fertilizers: *Only natural green manure with legumes and grasses and at times organic fertilizers*

Training System: *Double Guyot*

Stumps Density (Ha): *3.500 Units/Ha*

Production per Ha: *4000kg/Ha*

Harvest Period: *First week of September*

Vinification: *Following to an accurate grapes selction, harvested during the coolest hours of the day in order to preserve flavours, all grapes, once destemmed, are subject to cold skin maceration for 12 hours circa.*

Subsequently grapes are soft pressed. The must, clarified in a static cold way, ferments in stainless steal with indigenous natural yeasts present on the grapes at 16 °C. The wine refines on its own noble lees in stainless steal tanks for five months.

Sulfites: *less than 100 mg/liter*

Tasting: *straw yellow wine, with perfumes and flavors typical of fruits, yellow flowers and light citrus. The taste is captivating, with mediterranean tone, saline, and flavorful in the mouth with a really pleasant final taste.*

Alcohol content: *13,5 vol*

Gastronomic pairing: *perfect as appetizer as well as to combine meals based on fish, white meats or soft cheeses*

Serving temperature: *10-14°C*

Production: *4000 bottles*

Consultation: *Mr. Stefano Dini (vineyard) and Mr. Emiliano Falsini (wine cellar)*