



CALABRIA
Indicazione Geografica Protetta

ANSONICA

BIANCO

Integralmente prodotto da:
L'ARCIGLIONE di Cataldo Calabretta
88811 Cirò Marina - Kr - Italia

PRODUCT OF ITALY

75cl e 12% Vol
larciglione.it

contiene solfiti - contains sulphites - enthält sulfite L. 424

White wine obtained from Ansonica grapes, grown on clay-loam soil, with a yield per hectare of 35hl. The grapes were harvested by hand in crates in the second ten days of September. The wine is obtained from a short 24-hour maceration on the skins of the destemmed grapes and subsequent aging on fine lees in stainless steel for 8 months.



Grape variety: Ansonica
Training method: Guyot
Age of the vineyard: 30 years
Soil: clayey loam
Planting density: 5,000 vines/ha
Production per vine: 1 kg (kg\plant)
Production per hectare: approx. 35hl
Harvest method: manual in crates
Fermentation: spontaneous
Aging: On the lees for 8 months in steel tank,
bâttonage as appropriate



L'ARCIGLIONE
di CATALDO CALABRETTA



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