



MATILDE

white wine IGP Calabria

Provenance

vineyard property.
situated in Bisignano's comune (CS - Italy)

Grapes

70% Greco Bianco, 30% Chardonnay

Ground and vineyard

Fertile clay soil from the characteristic "reddish" color to the presence of abundant supply of iron. The vineyard has 4500 vines per hectare. The soil's structure, good exposure, mild climate are ideal for the production of native vine Greco Bianco and of the international Chardonnay.

Vinificazione

The grapes are selected and handpicked in the first week of September in the cooler hours and are immediately placed in cold maceration. The must is then fermented in stainless steel tanks at controlled temperatures.

Tasting notes

Golden yellow color. Intense aroma of apricot, peach, orange blossom and broom. In the mouth fresh and balanced with fruity return. Serve in tulip-shaped glasses at a temperature of 10-12 ° C.

Technical information

Grape variety	70% greco bianco 30% Chardonnay
Vineyard location	Bisignano
Vineyard size	7 Ha
Vineyard altitude	550/600 m. s.l.m.
Soil type	Clayish
Training sistem	Spur pruned cordon
Planting density	4500 vines per Ha
Yeld / hectare	40 Q.li
Harvest period	First week of September
Crush and fermentation	21 days maceration on the skins with several punching downs
Alcholic fermentation	Stainless stell
Maturation	Stainless stell
Acquired alcohol	13,50%

