

# Vigneti Vumbaca

## Cirò Bianco

White wine obtained from Greco Bianco grapes coming from vineyards trained with spurred cordon, on clayey and sandy soils located in the historic production area of "Cirò".

**Grape variety:** Greco Bianco

**Vineyard:** Piana di Franze (Cirò Marina)

**Cultivation:** organic

**Exposure:** south-south east

**Training system:** spurred cordon

**Surface:** 1ha

**Vineyard age:** 19 years

**Altitude:** 70 m a.s.l.

**Soil:** clayey - sandy

**Density:** 5,000 plants \ ha

**Sixth plant:** 2 x 0.80

**Yield per hectare:** 70 \ 80 (q \ ha)

**Harvest:** first ten days of september

**Harvest method:** manual in boxes

**Vinification:** the fermentation takes place at a cold controlled temperature with soft pressing.

**Maceration:** no

**Aging:** in steel for 5 months, batonnage on the fine lees and 1 month in the bottle

**Organoleptic characteristics:** yellow with greenish reflections, delicate and elegant.

Dry, fresh and savory, well balanced.

**Pairing:** excellent as an aperitif, based on appetizers of fish and vegetables, it goes well with egg dishes, fish soups, shellfish, it particularly good with grilled fish.

