



VILLA SCHINOSA®

GRECO

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



Greco is a old grape variety of the South of Italy.

In Villa Schinosa's vineyards the Greco grape has found a good location to express the excellent perfumes and the elegant characteristics of its variety.



Characteristics

Production area:

North of Bari in Contrada Schinosa - Trani at an altitude of 70 meters.

Variety:

100% Greco

Vineyards:

Ha. 3,50 of Greco grapes located on rich, argillaceous and tendentially limestone grounds at an altitude of 70 meters, the vines are trained to spurred cordon system at 4'500 vines per hectare.

Wine making:

The grapes are picked on the first week of October. Short maceration of the grapes under 7-8°C precedes the soft pressing of the grapes.

The fermentation of the must proceeds at a controlled temperature under 16°C.

Aging:

In glass-lined concrete vats and inox vats for 3-4 months.

1-2 months in bottle.

Analytical data:

<i>Alcohol</i>	<i>11,80%Vol.</i>
<i>Total or dry extract</i>	<i>21,50 g/l</i>
<i>Acidity</i>	<i>5,25 g/l</i>
<i>Volatile acidity</i>	<i>0,22 g/l</i>
<i>Residual sugar</i>	<i>1,60 g/l</i>
<i>Sulphure dioxide</i>	<i>90 mg/l</i>

Tasting notes:

Straw yellow colour, intense fragrance of exotic fruit and flowers.

Elegant and full-bodied taste.

Reccomended with:

Aperitif, fish dishes, seafood.

To serve cool at 10-12°C

Azienda Agricola Schinosa

DON FERDINANDO CAPECE MINUTOLO DEI DUCHI DI SAN VALENTINO

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