

# Kom' è – White I.G.P Calabria



*Cote di Franze*



**Vine type:** Greco Bianco 100%

**vineyard:** Zigrè

**Soil type:** clay

**Altitude:** 20 on sea level

**Culture type:** Cordone speronato

**Year of planting:** 2003

**Density:** 6000 plants/ha

**Yeald per plant:** 0,8 kg

**Production per Ha:** 72 Q/ha

**Pest treatments :** Sulfur ; copper

**Fertilizers :** No

**harvest :** October

**Tipy of harvesting:** manual in plastic crates

**Crushing mode:** Stemming

**Pressing mode:** soft, up to 1,0 bar

**Maceration:** 48 ours in stainless steel

**Selected Yeasts:** No

**Enzymes:** No

**Clarification:** no

**Filtration:** Before bottling phase

**Aging:** Stainless steel

**Yieald:** 65%

**Alcool content:** 12,5 % vol

**Ph:** 3,30

**Acidity:** 5,40 mg/l

**Free sulfur dioxide:** 20 mg/l

**Total sulfur dioxide:** 62 mg/l

**Total dry extract :** 22,2 g/l

**Reducing sugarsi :** 1,7 g/l