

Cirò Riserva



Cote di Franze



Vine type:Gaglioppo 100%

vineyard: Piciara

Soil type: clay

Altitude: 20 on sea level

Culture type: Alberello

Year of planting:1970

Density: 9000 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: 10 days in stainless steel

Selected Yeasts: No

Enzymes: No

Clarification: no

Filtration: Before bottling phase

Aging: Stainless steel 30 months

Yieald: 65%

Alcool content: 13,5 % vol

Ph: 3,40

Acidity: 4,50 mg/l

Free sulfur dioxide: 18 mg/l

Total sulfur dioxide: 59 mg/l

Total dry extract : 32 g/l

Reducing sugarsi : 1 g/l