

Cirò Riserva 2012



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