

Crateca Bianco



Crateca bianco is the result of a blend of biancolella and forastera with a wise and thoughtful addition of fiano and greco grapes. The wine, elegant to drink, is a harmonious expression of the varietal traits of the different vines, enhanced by the fine mineral note typical of the volcanic area. The brightness and intense golden yellow color anticipate a perfume rich in ample shades of yellow flowers, canned fruit, pineapple and apricot, refreshed by citrus and Mediterranean scrub hints. The mouth is soft, savory, with an inviting acid vein and good body.

Rating: Not Rated Yet

Price

Base price with tax 22,00 €

Sales price 22,00 €

Discount

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Manufacturer [Cantine of Crateca](#)

Description

Crateca Bianco IGP Epomeo technical sheet

Grapes: Biancolella, Forastera, Greco and Fiano

Wine classification: Protected Geographical Indication

Planting year: 2006

Altitude: 250 meters above sea level

Exposure: North

Soil: sandy detrital of volcanic origin (Green Tufo del Pizzone)

Plant density: 7000 plants per hectare.

Training system: Espalier with Guyot pruning

Yield: 1.1-1.3 kg per vine

Harvest period: mid - late September

Harvest: Manual, in 20 kg crates, at the full aromatic ripeness of the different grape varieties

Vinification and aging: Crushing and destemming, short cold maceration and soft pressing, in an environment that is always protected from oxygen, precedes the clarification of the must which occurs by natural sedimentation at a low temperature. Long fermentation in refrigerated stainless steel vats and subsequent aging, for several months, with frequent re-suspension of the fine lees. Minimum and regulated use of sulfur until bottling.

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Reviews

There are yet no reviews for this product.