

DATA SHEET

“Spinarello” – Greco I.G.T. Campania

SPINARELLO

Specifications

PRODUCT NAME

SPINARELLO

ORIGIN

CAMPANIA I.G.T. GRECO

GRAPES

100% GRECO

PRODUCTION AREA

GIUGLIANO, COASTAL HILLS,

VINEYARD AREA

1.3 HECTARES

EXPOSURE AND ALTIMETRY

70-100 M ABOVE SEA LEVEL, SOUTHERN, SOUTHWESTERLY EXPOSURE

TYPE OF SOIL

PHLEGRAEAN VOLCANIC HILLS ON FALLEN ASH AND PUMICE FROM PYROCLASTIC AND TUFF FLOW OF ERUPTIONS IN PREHISTORIC AND HISTORIC ERAS. TILLAGE-FREE, MEDIUM DEPTH, ABOUT 50CM WITH SOME ROCK COMING TO THE SURFACE.

CULTIVATION METHOD

GUYOT

DENSITY OF THE PLANTING

3,100 PLANTS/HECTARE

YIELD PER HECTARE

60 Q/HECTARE

WINE-MAKING TECHNIQUE

LIGHT PRESSING WITH PARTIAL CRYOMACERATION PRIOR TO FERMENTATION AT CONTROLLED TEMPERATURE.

REFINEMENT

IN STEEL TANKS

BOTTLING

IN MARCH AFTER THE GRAPE HARVEST

PRODUCT DESCRIPTION

Spinarello is the result of meticulous expert work in the vineyard to ripen the delicate Greco grapes to perfection. The vines are planted in volcanic soil with good permeability and positioned so as to absorb the heat of the sun during the day, year after year, to become acclimatised and shows the ever-increasing potential of the area and the microclimate of the Phlegraean Fields.

All this gives our Spinarello a natural freshness that keeps and harmonizes aromatic notes of white flowers and tropical fruit making it the ideal accompaniment to starters, fish dishes and typical desserts from Campania.