



caiati®

Classification: Terre del Volturno IGT
Grape varietal: Pallagrello Bianco
Production area Pontelatone (Caserta/Italy)
Vineyard Location: Casalicchio, Foglio 5, Particella 201
Vineyard area: 2,13 ha
Altitude: 280 m a.s.l.
Soil type: volcanic with a fairly good presence of minerals
Training system: Guyot
Planting density: 4.800
Yield per hectare: 8 tons
Result per hectare: 60 %
Harvest period: mid september
Vinification: fermentation on the leece for 30 days
Malolactic fermentation: in stainless steel at a temperature of 14°/15° C
Finning: in bottle for 4 months

ANALYTICAL FACTS

Alcohol: 13,5 %
Acidity: 6,3 g/l
PH: 3.4
Extract: 26 g/l

A savory wine, displaying blanched almond, beeswax and underbrush notes to the moderate star fruit and melon. Grapefruit notes on the long finish.

(Wine Spectator)