



caiati®

Classification: Terre del Volturno IGT

Grape varietal: Pallagrello Bianco

Production area: Pontelatone (CE)

Vineyard Location: Casalichio, Map 5 Parcel 173, 201, 344, 345

Vineyard area: 2,13 Ha

Altitude: 900 feet s.l.

Soil type: limestone

Training system: Guyot

Planting density: 5.200

Yield per hectare: 5 tons

Result per hectare: 60 %

Harvest period: beg September

Vinification: 50% fermented in stainless steel at 13°/14° Celsius for 30 days; 50% fermented with the leece in neutral oak for 90 days

Aging: 50% in stainless steel and 50% with the leece in neutral oak until the month of June

ANALYTICAL FACTS

Alcool: 13,5 %

Acidity: 5,3 g/l

PH: 3.2

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)