

# SOGNO

## Greco Bianco

**CALABRIA**  
**Protected Geographical Indication**  
**WHITE 2024**  
**SPARKLING WINE (ANCESTRAL METHOD)**



VINEYARD:  
*Limbadi (loc. S. Andrea) 250 mt a.s.l.*

SOIL COMPOSITION:  
*Sandy and silty*

TOTAL SURFACE:  
*9,00.00 Ha*

PLANTING YEAR:  
*2009 (Badia)*

VINES DISTRIBUTION:  
*2.50 mt x 0.80 m*

VINES HA:  
*5000*

EXPOSITION SUN:  
*Southern, Est - West rows orientation (Sant'Andrea)*

TRAINING METHOD:  
*Guyot mono-lateral cultivation (4-5 buds per shoots, with reduced yield)*

VEGETATION MANAGEMENT:  
*Green pruning*

GRAPE:  
*Greco Bianco*

ROOT STOCKS:  
*Paulsen 1103*

YIELD PER HECTARE:  
*9000 kg*

HARVEST:  
*By hand*

WINEMAKING TECHNIQUES:  
*Produced by the pure vinification of Greco Bianco grapes with skin maceration for about 30 days, the fermentation is then halted by cooling to create a residual sugar that will later lead to a second fermentation in the bottle. It matures in stainless steel and is refined in the bottle for 6-8 months.*

AVAILABLE BOTTLES:

ALCOHOL CONTENT:  
*12 %vol*

TOTAL ACIDITY:  
*7.5 g/l*  
*Without added sulphites*