

Calus

PROTECTED GEOGRAPHICAL INDICATION
WHITE LAZIO



GRAPE VARIETY: Grechetto & Malvasia;
ALTITUDE: 200-300 mt. a.s.l.;
TYPE OF LAND: 50% clay, 50% tuff;
PLANTING DENSITY: 3.333 (per Ha.);
CULTIVATION SYSTEM: Guyot;
PRODUCTION: 100-110 q.li (per Ha.);



HARVEST: Manual - first decade of September;
FERMENTATION: In temperature-controlled steel
(16°C);



STAINLESS STEEL TANKS: 4-5 months;
OAK BARREL: no;
BOTTLE: 1-2 months;



PLUG: Nomacorc;



COLOUR: Straw yellow;
BOUQUET: White peach and apple;
FLAVOUR: Acidulous, fresh, with a citrusy finish;
ALCOHOL CONTENT: 12.5% vol.;
TASTING TEMPERATURE: 10-12°C;
PAIRING: Aperitif, fish-based dishes (sea and lake),
pasta with meat sauce, fresh cheese.



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