



the **wave**  
of change



## TECHNICAL DATA SHEET CALAPRICE



**Variety:** 50% Chardonnay, 45% Sauvignon Blanc,  
5% Fiano

**Denomination:** IGP PUGLIA (Protected Geographical Indication)

**Production:** Organic – Certified IT BAC 168779

**Harvest:** Mid of August

**Training system:** Spurred cordon

**Yield per hectare:** 7tons

**Vinification:** The grapes are harvested during the night. The grapes are de-stemmed and sent via stainless steel pipeline to a vacuum soft press, the must is transferred to tanks of a maximum capacity of 300HL with equal height and diameter, where it takes place the fermentation.

**Ageing:** It takes place in medium size stainless steel tanks, equipped with micro-oxygenation and at controlled temperature.

**Alcol:** 13.5% vol.

**Colour:** pale straw with light and bright greenish

**Tasting notes:** **Aroma:** moderate impact but intriguing with reminiscent fruity evidence of Golden Delicious apples, azaroluses and hints of peel of citrus fruit

**Flavour:** Well balanced with a pleasant texture acid/mineral and a good rounded and wrap-around taste, that gives way in the end to a gently fruity close with reminiscent notes of the olfactory.

**Serving temperature:** 10 - 12 °C

TECHNICAL DATA SHEET 01/05/2015 – The present replaces and supersedes the previous one. The variation of data and product are not subject to notice