

CIRÒ BIANCO (GREEN LABEL)

Calabria, Italy

Tenuta del Conte

www.tenutadelconte.it

Method & Production

The grapes were hand-harvested in crates during the first ten days of September. The harvest was then brought to the cellar, where destemming and subsequent gentle pressing took place. The resulting must was left to settle at a temperature of 12°C for 24 hours, followed by racking to remove the coarse lees. Next, the must was inoculated with a pied de cuve prepared from the same grapes, which had been harvested 10 days prior to the official harvest of that specific variety. The must then began fermentation at a controlled temperature of 15°C. The resulting wine was aged in stainless steel tanks for 7 months, followed by 1 month of bottle-aging before being released to the market.

Tasting Notes

Mature yellow fruit with an intense, broad nose of melon and apricot. The palate is bright and clean, combining sweet, ripe fruit with a lively, crushed-stone finish.

Food Matching

Seafood and fish dishes

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TC0125	Cirò Bianco (Green Label)	Greco Bianco	2025	12%	Cork	6x0.75lt	No	No	No	No