



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 A85D

**Harvest:** Mid-August

**Training system:** Spurred string

**Yield per hectare:** 7 tonnes

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

**Ageing:** Ageing occurs in medium-sized tanks equipped with micro-oxygenation and temperature control devices.

**Alcohol:** 13% vol.

**Colour:** Light straw yellow with bright green reflections.

**Tasting notes:** **Aroma:** Discreet but intriguing impact with suggestive evidence of fruity Golden Delicious apples, Azarolus Hawthorn berries and hints of citrus peel.

**Flavour:** Well balanced with a pleasant acidic/mineral texture and a well-rounded wrap around taste gives way in the end to lingering delicately fruity notes.

**Serving temperature:** 10 - 12 °C

TECHNICAL DATA SHEET 01/01/2022 – Supersedes and replaces all previous versions. Product information subject to change without prior notification.