

EFFE GRECO

effe Murgia Bianco I.G.P. Protected Geographical Indication



After a 10-year clonal selection programme in collaboration with the University della Basilicata, we succeeded in identifying a unique clone of the greco grape that our oldest local farmers referred to as "mascolino." The offspring of many crossings in the vineyards, it has adapted perfectly to the local environment. It is however a very shy bearing clone, and for this reason was disappearing, being replaced by a higher-vigour clone known as "feminino." We grow this greco clone in our Zingariello vineyard. At an elevation of 600 metres and enjoying a perfect north-south aspect, it is planted to a density of over 4,500 vines per hectare and trained to spurred cordon. The chalky, low-nutrient soils contain generous pebble and gravel, perfectly suited to this vineyard.

TECHNICAL INFORMATION

- Grapes: Greco Mascolino
- Denomination: Murgia Bianco I.G.P.
- Growing area: Podere Zingariello, in the area of Gravina in Puglia
- Vineyard: Vigna Zingariello
- Soils: Chalky subsoils with Bordeaux-type pebble
- Year planted: 1995
- Elevation: 600 metres
- Aspect: North-south
- Training system: Vertical
- Pruning system: Spurred cordon
- Vineyard density per hectare: 4,500
- Crop yield per hectare: 60 q.
- Harvest period: End September-early October
- Fermentation: In stainless steel fermenters at 16°-18°C.
- Fermentation length: 15 days
- Malolactic fermentation: None
- Maturation: In stainless steel on the lees for 4-5 months, then in the bottle for 4 months

SENSORY PROFILE

- Appearance: Deep straw-yellow
- Bouquet: Very aromatic, releasing wildflower and pear blossom
- Palate: Appealingly easy to drink, with a crisp, perfect acidity, and very long progression

SERVING TEMPERATURE

12 °C







Botromagno Società Agricola a Responsabiltà Limitata