‘A Batia

Magliocco Canino

CALABRIA
Protected Geographical Indication
RED 2019



VINEYARD:
Nicotera (loc. Badia) (VV) 250 mt a.s.l.

SOIL COMPOSITION:
Sandy and silty

TOTAL SURFACE:
9,00.00 Ha

PLANTING YEAR:
2003 (Badia)

VINES DISTRIBUTION:
2.50 mt x 0.80 m

VINES HA:
5000

EXPOSITION SUN:
North-South rows orientation (Badia)

TRAINING METHOD:
Guyot mono-lateral cultivation (4-5 buds per shoots, with reduced yield)

VEGETATION MANAGEMENT:
Green pruning

GRAPE:
Magliocco Canino

ROOT STOCKS:
Paulsen 1103

YIELD PER HECTARE:
9000 kg

HARVEST:
By hand

WINEMAKING TECHNIQUES:
Soft destemming followed by fermentation with yeasts naturally present on the grapes, followed by submerged cap maceration for 40 days circa Aging in stainless steel for 12 months Refining in bottle for 6 months

AVAILABLE BOTTLES:
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ALCOHOL CONTENT:
13 %vol

TOTAL ACIDITY:
6.3 g/l
Without added sulphites