Granàtu

Magliocco Canino

CALABRIA
Protected Geographical Indication
ROSÈ 2021



VINEYARD:
Limbadi (loc. S. Andrea) 250 mt a.s.l.

SOIL COMPOSITION:
Sandy and silty

TOTAL SURFACE:
1,30.00 Ha

PLANTING YEAR:
2009 (S. Andrea)

VINES DISTRIBUTION:
2.50 mt x 0.80 m

VINES HA:
5000

EXPOSITION SUN:
Southern, Est - West rows orientation (Sant'Andrea)

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:
7500 kg

HARVEST:
By hand

WINEMAKING TECHNIQUES:
Short maceration and soft pressing. The clarified must then fermented with original yeasts at a controlled temperature of 23 °C for about twenty days. The wine has completed the process of maturation for a period of four months in stainless steel tanks and in the bottle for about eight months.

AVAILABLE BOTTLES:
8000

ALCOHOL CONTENT:
13 %vol

TOTAL ACIDITY:
7.5 g/l