

# Granàtu

## Magliocco Canino

**CALABRIA**  
**Protected Geographical Indication**  
**ROSÈ 2024**



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:

ALCOHOL CONTENT:  
*13 %vol*

TOTAL ACIDITY:  
*7.5 g/l*