

Libìci

Magliocco Canino

CALABRIA
Protected Geographical Indication
RED 2022



VINEYARD:

Nicotera (loc. Badia) (VV) 250 mt a.s.l.
Limbadi (loc. S. Andrea) 250 mt a.s.l.

SOIL COMPOSITION:

Sandy and silty

TOTAL SURFACE:

9,00.00 Ha

PLANTING YEAR:

2003 (Badia) 2009 (S. Andrea)

VINES DISTRIBUTION:

2.50 mt x 0.80 m

VINES HA:

5000

EXPOSITION SUN:

Southern, Est - West rows orientation (Sant'Andrea)
North-South 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:

8000 kg

HARVEST:

By hand

WINEMAKING TECHNIQUES:

Magliocco Canino grapes are de-stemmed and soft-crushed; with about ten days maceration and fermentation at a controlled temperature of 24°C (75°F); the wine is moved to stainless steel tanks (304) thermoconditioned, for twenty- four months aging. Bottled, completed refining for further six months before being ready for sale

AVAILABLE BOTTLES:

ALCOHOL CONTENT:

13 %vol

TOTAL ACIDITY:

6.85 g/l