Non Sense

Magliocco Canino

CALABRIA
Protected Geographical Indication
ROSÈ 2021
SPARKLING WINE (ANCESTRAL METHOD)



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

SOIL COMPOSITION:
Sandy and silty

TOTAL SURFACE:
9,00.00 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:
9000 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:
8000

ALCOHOL CONTENT:
12 %vol

TOTAL ACIDITY:
7.5 g/l
Without added sulphites