

# Non Sense

## Magliocco Canino

**CALABRIA**  
**Protected Geographical Indication**  
**ROSÈ 2023**  
**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:

ALCOHOL CONTENT:  
*12 %vol*

TOTAL ACIDITY:  
*7.5 g/l*  
*Without added sulphites*