

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:
Pressing without de-stemming in order to avoid colors and tannins extraction. Must partially fermented cooled at 16°C is blocked "cooling it" to produce residual sugar which will lead to a second fermentation into the bottle. Aging in steel vat, then in bottle for 4 months.

AVAILABLE BOTTLES:

ALCOHOL CONTENT:
12 %vol

TOTAL ACIDITY:
7.5 g/l
Without added sulphites