

'A Batia

Magliocco Canino

CALABRIA
protected geographical indication
RED 2019



VINEYARD
Nicotera (loc. Badia) 250 mt a.s.l.

SOIL COMPOSITION
Sandy and silty

TOTAL SURFACE
9,00.00 Ha

PLANTING YEAR
2003 (Badia)

VINES DISTRIBUTION
2.50 mt x 0.80 m. (8.9 x 2.6 ft)

VINES/HA
5,000

EXPOSITION SUN
North-South rows orientation

TRAINING METHOD
Guyot mono-lateral cultivation (4-5 buds per shoots, with reduced yield), canopy management carried out through the summer to obtain equilibrium between leaves and clusters

GRAPE
Magliocco Canino 100%

ROOT STOCKS
Paulsen 1103

YIELD PER HECTARE
9,000 kg

HARVEST
By hand

WINEMAKING TECHNIQUES
*Soft destemming followed by fermentation with yeasts naturally present on the grapes, followed by submerged cap maceration for 40 days circa
Aging in stainless steel for 12 months
Refining in bottle for 6 months*

AVAILABLE BOTTLES
3,333 (numbered bottles)

ALCHOL CONTENT
14% vol

TOTAL ACIDITY
6,3 g/l