Granàtu

Magliocco Canino

CALABRIA protected geographical indication ROSÉ 2021



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

SOIL COMPOSITION
Sandy and silty

TOTAL SURFACE 1,30.00 Ha

PLAINTING YEAR 2009 (S. Andrea)

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

VINES/HA 5,000

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 100%

ROOT STOCKS
Paulsen 1103

YIELD PER HECTARE

7,500 kg

HARVEST By hand

WINEMAKING TECHNIQUES

Short maceration and soft pressing. The clarified must then fermented with original yeasts at a controlled temperature of 23 °C for about twenty days. The wine has completed the process of maturation for a period of four months in stainless steel tanks and in the bottle for about eight months.

AVAILABLE BOTTLES 8,000

ALCHOL CONTENT 12,5% vol

TOTAL ACIDITY 7,50 g/l