

Libìci

Magliocco Canino

CALABRIA
protected geographical indication
RED 2019



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

SOIL COMPOSITION
Sandy and silty

TOTAL SURFACE
9,00.00 Ha

PLANTING YEAR
2001 (Badia)
2009 (S. Andrea)

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 (Badia)
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
8,000 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
8,000

ALCHOL CONTENT
13% vol

TOTAL ACIDITY
6,85 g/l