## 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

