

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

ALCOHOL CONTENT

13% vol

TOTAL ACIDITY

6,85 g/l