

Non Sense

Magliocco Canino

CALABRIA
protected geographical indication
ROSÉ 2021
SPARKLING WINE
(ANCESTRAL METHOD)



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

SOIL COMPOSITION
Sandy and silty

TOTAL SURFACE
9,00.00 Ha

PLANTING 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
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
9,000 kg

HARVEST
By hand

WINEMAKING TECHNIQUES
*Pressing without de-stemming in order to avoid colors and tannins extraction. Must partially fermented cooled at 16°C is blocked "cooling it" to produce residual sugar which will lead to a second fermentation into the bottle. Aging in steel vat, then in bottle for 4 months. **Without added sulphites.***

AVAILABLE BOTTLES
8,000

ALCOHOL CONTENT
12% vol

TOTAL ACIDITY
7,5 g/l