

# 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*

ALCHOL CONTENT  
*12% vol*

TOTAL ACIDITY  
*7,5 g/l*