



WINEMAKER

Emiliano Falsini

FARMING

Certified Organic, Sustainable

VARIETALS

Magliocco Canino

FEATURES

Cork

ABV

13%

AVAILABLE SIZES (L)

0.750



Casa Comerci

Libìci

ITALY, CALABRIA, CALABRIA IGP



WINERY OVERVIEW

Casa Comerci is a family-run winery that lies under Mount Poro in Badia di Nicotera, the heart of wine-growing country in Italy's deep south. Calabrians have been making wine for centuries and have a deep-rooted passion for the most important things in life: good wine, and great family bonds. These two key components form the basis of what Casa Comerci has represented for generations.

TERROIR

Sandy-silty

VITICULTURE

Average age of vines 25 years. Guyot mono-lateral cultivation (4-5 buds per cane, with reduced yield). Winter pruning and manual green pruning.

VINIFICATION

Magliocco Canino grapes are de-stemmed and soft-crushed; the maceration and fermentation with selected yeasts are extended for 10-15 days and conducted at a controlled temperature of 24°C (75°F).

Sulfites: 1.5mg/L

Sulfur: 47mg/L

AGING

The wine undergoes the process of aging for a period of 12 months in stainless steel tanks (304) thermoconditioned. Aging in bottle for 6 1/2 months.

TASTING NOTES

Characterized by a high quantity of acidity and an important endowment of tannins. Red ruby, persistent. Scents of black cherry.

