



VENTICINQUE MARZO

Red wine IGP Calabria

Provenance

vineyard property.

situated in Bisignano's comune (CS - Italy)

Grapes

100% Magliocco Dolce

Ground and vineyard

Fertile clay soil with a characteristic "reddish" color due to the presence of abundant iron supply. The vineyard presents 2500 vines per hectare, cultivated as a "alberello", which allows a setting in the space of three-dimensional type, allowing the wind, in the sun to turn around the vine. Verticality is fundamental in the planting of this particular vineyard, which with the help of the terraces, of the dry stone walls, goes up the slopes of the hill, determining the ideal conditions for the production of the native grape Magliocco Dolce.

Vinification

The grapes selected in the vineyard and harvested by hand in mid-October are left to ferment in stainless steel tanks for about 20 days. Subsequently the wine is separated from the marc and placed to mature in stainless steel vats. The 25th March is bottled in the late autumn following the harvest with further aging in glass for 6 months.

Tasting notes

Deep ruby color. Mature berries, black pepper and leather invade the nose. Intense tasting, with fruity returns and aromatic tannins in evolution, but thick with a mineral and savory finish. It should be served in large glasses at the temperature of 18-20 ° c.

Technical information

Grape variety	100% Magliocco Dolce
Vineyard location	Bisignano
Vineyard size	7 Ha
Vineyard altitude	550/600 m. s.l.m.
Soil type	Clayish
Training sistem	Alberello
Planting density	2500 vines per Ha
Yeld / hectare	25 Q.li
Harvest period	Middle of October
Crush and fermentation	21 days maceration on the skins with several punching downs
Alcholic fermentation	Stainless stell
Maturation	Stainless stell
Acquired alcohol	14,50%

