



GALLICE

Rose wine IGP Calabria

Provenance

vineyard property.
situated in Bisignano's comune (CS - Italy)

Grapes

70% Magliocco Dolce, 30% Merlot

Ground and vineyard

Fertile clay soil from the characteristic "reddish" color to the presence of abundant supply of iron. The vineyard has 4500 vines per hectare. The soil's structure, good exposure, mild climate are ideal for the production of native vine Magliocco Dolce and of the international Merlot.

Vinification

The grapes are selected and handpicked the second half of September. Vinification and aging entirely carried out in stainless steel tanks with a contact of the skins with the must for about 12 hours.

Tasting notes

Light pink color. Intense and persistent, with hints of white cherry, wild rose, raspberry candies. To sip tangy and fruity. Serving temperature 10-12 ° C

Technical information

Grape variety	70% Magliocco Dolce, 30% Merlot
Vineyard location	Bisignano
Vineyard size	7 Ha
Vineyard altitude	550/600 m. s.l.m.
Soil type	Clayish
Training sistem	Spur pruned cordon
Planting density	4500 vines per Ha
Yeld / hectare	40 Q.li
Harvest period	Middle of September
Crush and fermentation	21 days maceration on the skins with several punching downs
Alcholic fermentation	Stainless stell
Maturation	Stainless stell
Acquired alcohol	13,50%

