



LUIGI QUATTORDICI

Red wine IGP Calabria

Provenance

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

Grapes

100% Magliocco Dolce

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.

Vinification

The grapes are selected and handpicked the second half of September are fermented in stainless steel tanks for about 20 days. After reaching the optimum alcohol content the wine is separated from the skins and left to mature in stainless steel vats for 8 months, and French barrique for 24 months. The Luigi Quattordici is bottled in late autumn after the harvest with further bottle aging for 6 months.

Tasting notes

Deep ruby color and velvety. Ripe red fruit, plums and spices invade the nose. In the mouth force and structure with returns of roots, herbs and flavors of the undergrowth. Supported by a fine tissue tannic with a long finish mineral and rewarding. Serve in large glasses at a 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	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	Barriques
Acquired alcohol	14,50%

