

**GIANNI LONETTI**  
**VIGNAIOLO**



**JURU 2022**

*VINO ROSSO*

This wine is made from two native grape varieties of Calabria: Gaglioppo 82% and Magliocco 18%. The grapes are processed separately. Gaglioppo undergoes 1 day only of skin maceration whereas Magliocco undergoes 8 days of skin maceration. Very light pressing. Spontaneous fermentations. Ageing in stainless steel vats with yeast contact for 12 months.

**WINEMAKING DATA**

**Alcoholic Fermentation:** *Spontaneous*  
**Malolactic Fermentation:** *Spontaneous*  
**Filtration:** *None*  
**Fining:** *None*  
**Bottle Production:** *less than 3,500*

**VITICULTURE**

**Soil:** clayey-marly  
**Age Vine:** average 20 years  
**Production per ha:** 40 (q.li/h)  
**Treatments:** sulphur and copper  
**Harvest:** third decade of September

**CHEMICAL CHARACTERISTICS**

**Alcohol content:** 14%  
**Acidity (g/l):** 5.37  
**Ph:** 3.7  
**Total sulphur dioxide (at bottling) :** <25mg/L