



Terre di Balle

BLANDUS

CALABRIA

Protected Geographical Indication

MERLOT

2015



BLANDUS, a red wine whose aromas, fragrances and tastes make it "inviting and gratifying" as the prestige of this grape variety is exalted in this territory.

The curiosity to taste and savor, discovering the olfactory and aromatic surprises, is surely due to the wonder of this vine in our land compensating the daring challenge of it growing here in Calabria.

GRAPE VARIETY **Merlot 100%**

ALCOHOL CONTENT **14%**

EXPOSURE **Level**

ELEVATION **250 masl**

ROOTSTOCK **1103 P.**

HARVEST PERIOD **First ten days of September**

PRODUCTION ZONE **Montino land of Altomonte (Cosenza) - ITALY**

SOIL **Red and white**

VINEYARD SIZE **1,00 Ha**

VINEYARD AGE **Approximately 15 years**

REARING METHOD **Guyot**

PLANTING DENSITY PER METER **0.80 x 2.00**

NUMBER OF BUDS PER PLANT **From 8 to 10**

AVERAGE GRAPE YIELD PER PLANT **1 Kg**

BOTTLES PRODUCED **N. 3200 of 750 ml - N. 100 of 1500 ml**

THE TERROIR

The corresponding vineyard of about 1ha is the smallest on the farm- The vines sink their roots in a ground made of red clay that gradually, on the slope, becomes increasingly white. The sand and gravel component, which increases in depth, ensures the right humidity that reduces water stress during the warmer periods. . In the late morning hours the wind blows from south to north reaching speeds of 50 km/h, this inexorable mild breeze, coming from the fresh peaks of the Pollino Mountains, rises from the Ionian sea sweeping away the humidity, mitigating summer temperatures and guaranteeing salubrity to the vineyard.

IN THE VINEYARD

Biological production by means of copper and sulfur-based preventive treatments, exclusive manual and mechanical weeding between the rows, mowing of infesting grass, absence of fertilizer and only natural irrigation from rain. Elimination of excessive buds during the green and pruning and thinning out of bunches at the veraison to achieve optimal predetermined weight. At the time of the grape harvest the bunches are selected one by one by expert hands, directly on the plant, and collected in crates with a maximum capacity of 15 kg where only the healthy and ripe grapes are brought to the wine cellar in small loads of 30 crates.

IN THE WINE CELLAR

Each box is emptied manually into the crushing and destemming machine where the selected grapes are submitted to a soft squeezing. Alcoholic fermentation and maceration take place in a stainless steel vat of 50hl, lasting from 12 to 15 days, replacement for the first two days and then two délestage processes per day under controlled temperatures. Very delicate press of the marc with a hydraulic vertical wine press with stainless steel cage.

After the racking it is immediately poured into French oak barriques, 50% new and 50% used. Daily batonnage from the first pouring. Natural malolactic fermentation in barrique. After ageing in wood for about 9 months, the wine, without the help of clarifiers agent or tartaric precipitations, is bottled and the bottles, after about 12 months of ageing protected in wood boxes, are labeled and ready to be enjoyed.