



Terre di Balbia

# FERVORE

CALABRIA

Protected Geographical Indication

MAGLIOCCO

2015



**FERVORE**, a red wine whose name recalls an intense and emotional state of mind, just like the passion of those who assisted it zealously in the vineyard and cared for it in the wine cellar, giving value to the most beautiful territory in the world in which it was born.

The sensitivity of those who look at it in the glass, taste it, enjoy it, grasp the peculiarities to interpret the hints of color, enjoying the taste, perceiving the variety of fragrances based on the emotional states of that moment and sum up this wine in a personal judgment that will, for sure, give you different emotions the next time.

**GRAPE VARIETY** Magliocco dolce 100%

**ALCOHOL CONTENT** 12,5%

**EXPOSURE** SOUTH, incline 20%

**ELEVATION** 250 masl

**ROOTSTOCK** 1103 P.

**HARVEST PERIOD** End of September/first 10 days of October

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

**SOIL** Red and white

**VINEYARD SIZE** 1,30 Ha

**VINEYARD AGE** Approximately 20 years

**REARING METHOD** Guyot

**PLANTING DENSITY PER METER** 1,00 x 2,10

**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 grapevines of the corresponding vineyard, of around 1.30ha, 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.