



Terre di Balbia

LIGREZZA

CALABRIA

Protected Geographical Indication

GAGLIOPPO

2016



LIGREZZA, a rosé wine that means "cheerfulness" like the fresh and joyful fragrance that it expresses; its crisp and popping freshness reminds us of the bonfires of broom shrubs that are burnt to celebrate the Immaculate Conception of Our Lady on 8th December in our villages.

In the delicacy of its color, bright taste and bouquet, you will find a variety of flavors and fragrances of the territory, appreciating its freshness, especially at the hottest hours, when your body requires refreshment.

GRAPE VARIETY Gaglioppo 100%
ALCOHOL CONTENT 13,5%
EXPOSURE SOUTH, incline 25%
ELEVATION 250 masl
ROOTSTOCK 1103 P.
HARVEST PERIOD End of September
PRODUCTION ZONE Montino land of Altomonte (Cosenza) - ITALY
SOIL Red and white
VINEYARD SIZE 1,50 Ha
VINEYARD AGE Approximately 40 years
REARING METHOD Guyot/Spurred cordon
PLANTING DENSITY PER METER 1,10 x 2,10
NUMBER OF BUDS PER PLANT From 8 to 10
AVERAGE GRAPE YIELD PER PLANT 1,2/1,5 Kg
BOTTLES PRODUCED N. 3400 of 750 ml

THE TERROIR

This is the oldest vineyard which is about 40 years old and the vines are rooted in a red and white clay soil in the downstream part of the farm, which in the deeper layers has a damp component, even in the hottest summers, due to the water draining from upstream area reducing water stress. 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

Destemming, soft crushing of the grapes, and left to macerate for 24 hours in steel vats of 50hl with temperature control. Very delicate press of the marc with a hydraulic vertical wine press with stainless steel cage.

After the racking, it is immediately transferred into steel vats with a controlled temperature of 12°C for about five months. The protein and tartaric stability are controlled then the wine is bottled. After approximately 4 months of refinement protected inside wooden crates, the bottles are labeled and ready to be enjoyed.