



LE TENUTE

MEGONIO CALABRIA ROSSO IGT

Production area

Rosaneti estate in the countryside of Rocca di Neto/
Casabona

Cru

Megonio vineyard, among the highest hills overlooking
the entire estate, surrounded by a crown of olive trees

Grapes

Magliocco

Soil type

Clayey, calcareous

Training system and planting density

Spurred cordon, 5000 plants per hectare

Yield per hectare

65 quintals - 45 hectoliters

Harvest time

First decade of October

Vinification

Fermentation in stainless steel vats with maceration for
15 days

Ageing

In Allier barriques for 12 months, with 6 months in bottle
prior to release

Ageing potential

Ready from 2 years from the date of harvest, to be aged
in the cellar over 10 years

Ancient roots, essence
of a territory
