

PORTOVINO

GIUSEPPE CALABRESE POLLINO TERRE DI COSENZA [MAGLIOCCO DOLCE]

Giuseppe Calabrese tends 4ha of old bush vines in the Pollino Mountains of Cosenza province in northern Calabria. This area of Italy is very remote; to say that Giuseppe is plowing the rough road is an understatement. For this isolation, his wines brim with the authenticity of self-edification; they are entirely unique interpretations of the Pollino wilds, without influence from would-be neighboring winemakers and peers.

Magliocco Dolce [mah-l'yee-OHK-koh DAWL-che]* can be a moody wine: smoky, savory, black fruited, with grainy tannins. Grown at altitude and in limestone soils, Giuseppe's Magliocco shows freshness and is clearly drawn while still possessing a brawny complexion. Wood-fired dishes, such as roasted lamb or eggplant pair well, even with a bit of Calabrian hot pepper.

GROWING AREA: Pollino area, in the Cosenza province of Calabria

FARMING: Practicing organic **VINEYARD:** Pastini; 3 Ha **ALTITUDE:** 400 m / 1,312 ft

SOILS: Neogene marine deposits and limestone; medium texture with a strong presence of iron and magnesium

VARIETIES: 100% Magliocco Dolce **VINE AGE:** 50 years old **VINE TRAINING:**

Alberello (bush vines) **HARVEST DATE:** First week of October

YEASTS: Spontaneous fermentation with ambient yeast

FERMENTATION & ÉLEVAGE: Spontaneous fermentation in stainless steel tanks, with a 6 days maceration. Élevage for 9 months in stainless steel tanks and 5 months in bottle **SULPHUR:** 50 mg/l total SO2 was added before racking

ALCOHOL: 13% **ANNUAL PRODUCTION:** 330 cases

