



ENOCLASSICA selection

Magliocco, Calabria IGT

Producer Tenute Ferrocinto

Winemaker Marco Monchiero

Estate Founded 1855

Country Italy

Region Calabria

Appellation Calabria IGT

Grape Varietal 100% Magliocco

Soil Composition Potassium rich clay and limestone soils

Elevation 450 meters

Fermentation Method Macerated for 24-36 hours followed by temperature controlled fermentation

Aging Aged in stainless steel for ten months with micro oxygenation prior to bottling and release.

Alcohol Content 13%

Tasting Notes Generous fruit and earth on the palate of this full bodied wine. Nuances of black cherry, strawberry and prunes balance the delicate tannins and persist on the long finish.

