

# Vivavì 2019 by Masseria Perugini

## PRODUCER

Masseria Perugini is linked to a minimalistic approach both in the vineyard (5 hectares organically farmed) and in the cellar avoiding over-produced wines. The vineyards' compost is provided by a flock of sheep.

**APPELLATION** Calabria IGT

**WINE REGION AND DISTRICT** Calabria at the foothills of the Pollino National park in the village of San Marco Argentano (Cosenza).

**VARIETAL** 100% Magliocco

## ALTITUDE

300 mt above the seal level (South and SE exposure)

## SOILS

San Marco Argentano's varied nature of soils include clay and limestone and are marked by a mix of Mediterranean and Continental climate with frequent snow in the winter time. The rugged foothills of the Pollino national park are among the coolest part of the Calabria region. The vineyards' practices are carried out respecting the almighty nature, preferring the manual management and avoiding any use of pesticides and herbicides. We use our beloved sheep in order to take care of the excess of grass and the only treatments in the vineyard are based on sulfur and copper in very low quantities

**YIELD PER HECTARE** 7.000 kg /ha

**TRAINING SYSTEM** Guyot

**HARVEST** Hand harvested the 2<sup>nd</sup> week of October. .

## VINIFICATION

The hand harvested grapes are carried to the cellar in 18 kg bins and then double sorted, destemmed and macerated on the skins for 10 days followed by a soft pressing. The must clarifies itself with static gravity in concrete vats where ferments with only the help of the indigenous yeast

avoiding any controlled temperature. Aged for 10 months in concrete vats on the fine lees. Unfined, unfiltered and no added sulfites. The wine can throw some harmless sediments.

**BOTTLES PRODUCED** 5.000

## WINE DESCRIPTION

Almost garnet color at sight, this wine offers the classic Mediterranean scrub and aromatic intensity. Appealing floral sensations and wild cherries lead to a soft touch of forest floor like sensation. The dry palate closes with musky notes and yeasty roundness, giving way to a warm lingering finish marked by good supporting acidity. Only 13% AbV.

**SERVICE TEMPERATURE** 16 to 18° C. Let it breath 15 minutes in the glass.

**FOOD PAIRING** Excellent option for all the pastas, roasted meats, well cured cheeses and grilled vegetables.

**MEMBERSHIPS** Masseria Perugini is a proud member of Vinnatur.

