

Nettare dei Santi

viticoltori dal 1948

Montebiotto

Rosso Fermo Secco

I.G.T.

Classification:

Red wine IGP “collina del Milanese”, whose grapes come from the hilly area called “Montebiotto” distinctive vantage point overlooking the Castello Belgioioso and the country of San Colombano.

Blend:

Barbera 40%, Croatina 40%, other red grapes 20%
Planting system: guyot

Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reversed in wagons harvest and transported to the winery, where they are gently de-stemmed. The classical and traditional fermentation in red tskes place in tanks of 130 hl. The mash is left for 48 hours at a temperature of 20 °C; then ferments for 5 - 6 days at a temperature of 28 °C. Targeted replacements put the must-wine in contact with the skins.

Alcohol content:

12°

Acidity:

5,8

Colour:

ruby red more or less intens

Bouquet:

vinous, fragrant with floral and fruity notes

Palate:

harmonious, pleasant, enveloping, light-bodied

Pairing:

throughout the whole meal to accompany light dishes of modern kitchen

Aging:

not suitable, for drinking young, better in the year of production

Serving temperature:

16° - 18°C

Production:

40.000 bottles



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