

Nettare dei Santi

viticoltori dal 1948

Roverone

Rosso Fermo

I.G.T.

Classification:

Red wine I.G.T. "Collina del Milanese". This wine is named after the "Podere Roverone" area of the Collina of San Colombano that for exposure and soil characteristics is particularly suited for the production of red wines.

Blend:

Barbera 40%, Croatina 40%, Merlot 18%, Cabernet Sauvignon 2%.

Planting system: guyot
density 4500 plants/hectar

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 classic red fermentation takes place in steel fermenters 150 hl, equipped with technologies that enhance the choices related to tradition and that are supported by a careful knowledge of the processes of transformation to move all the characteristics (colour, aromas, tannin ..) present in healthy and ripe grapes in the future wine. These technologies allow to carry out targeted rimontaggi, through alluvionaggi in a protected environment, leading repeatedly to contact the skins with the wine-must for at least ten days.

Alcohol content:

13°

Acidity:

5,8

Colour:

Intense ruby red

Bouquet:

vinous, intense with hints of ripe red fruit, cherry and underbrush

Palate:

decided, enveloping, well characterized by good body and persistence

Pairing:

all main dishes and flavorful, boiled, stewed meat and roast, game, aged cheese and even roasted chestnuts

...A pleasant wine full of rewarded sensations
with excellent value for money...

Aging:

suitable, depending on the year, up to 4-5 years at the buyer

Serving temperature:

18° - 20°C

Production:

84.000 bottles



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