

Nettare dei Santi

viticoltori dal 1948

Franco Riccardi

Rosso Fermo

I.G.T.

Classification:

Red wine I.G.T. "Collina del Milanese".

This great wine was produced to celebrate the centenary of the birth of Franco Riccardi, Olympic Champion Sword 1928, 1932, 1936 and founder of the Azienda Nettare dei Santi

Blend:

Merlot 80%, Cabernet Sauvignon 20%.

Planting system: guyot

density: 4500 plants/hectar

Winemaking:

Achieved an excellent ripeness, the grapes are selected and harvested in small boxes (approximately 5kg).

Transported to the winery, they are placed in a suitable withering room where they remain for about three months. In the month of December they are gently de-stemmed.

The classic red fermentation takes place in steel vats of 70 hl, where, with targeted and repeated rimontaggi, the skins are brought into contact with the must-wine for at least a fortnight in order to move all the characteristics (color, flavor, tannin), present in the dried grapes, in the future wine.

Aging takes place for about six months in oak barrels (barriques) and then in small steel tanks.

Alcohol content:

14,5°

Acidity:

5,6

Colour:

Intense ruby red with possible purple hues

Bouquet:

pleasant, characteristic, ethereal, intense and persistent with herbaceous and fruity notes

Palate:

full, robust, spicy, austere but velvety and harmonious, slightly herbaceous with hints of cherry, dried fruit and licorice, rightly tannic

Pairing:

first courses seasoned with tasty sauces, grilled meat, red meat dishes, game and aged cheese

Aging:

at the producer 12 months, suitable for a long aging to 5 - 6 years

Serving temperature:

16° - 18°C

Production:

4.000 bottles (only in years where the grapes reach excellent ripeness)



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