

Nettare dei Santi

viticoltori dal 1948

San Colombano DOC RISERVA ROVERONE

Rosso Fermo

D.O.C.

Classification:

Vino rosso DOC San Colombano - Riserva Vigna Roverone "Mombrione" Selezione Riccardi

Wine produced only in good years.

The 2003 Riserva, in the 2005 Top hundred competition was ranked among the 100 best Italian wines, the 2004 Riserva received the silver medal at the Selezione del Sindaco 2006.

Blend:

Barbera 35%, Croatina 45%, Uva Rara 8%, Merlot 12%.

Planting system: guyot

density: 4500 plants/hectar

Winemaking:

Achieved excellent maturation, the grapes are harvested by hand in small baskets, transported with small harvest wagon to the winery, gently destemmed.

The classic red fermentation takes place in steel vats of 150 hl with technologies that enhance choices related to tradition, supported by a careful knowledge of the processes of transformation, to move all the characteristics (color, flavor, tannin) present in healthy and well mature grapes into the future wine, technologies that allow targeted rimontaggi through alluvionaggi in protected environment bringing frequently in contact with the skins, the must-wine for at least a fortnight. The aging takes place in wooden barrels of 25 hl for 8-12 months.

Alcohol content:

14,5°

Acidity:

5,8

Colour:

Intense ruby red

Bouquet:

intense, with hints of berries and cherry ripe, with tones of vanilla

Palate:

decided, austere, yet velvety, spicy, rightly tannic, of excellent structure

Pairing:

well structured Meat dishes, game, poultry, aged cheeses.

A great Rosso Riserva; professionalism, technology, but a lot of nature and suitability of the hill of San Colombano

Aging:

at the winemaker 24 months, suitable for long aging up to 5-6 years

Serving temperature:

18°C

Production:

28.000 bottles



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