

# Nettare dei Santi

viticoltori dal 1948

## Pinot Nero

Rosso Fermo

I.G.T.

### Classification:

Red Wine I.G.T. - "Collina del Milanese"  
"Mombrione" Selezione Riccardi

### Blend:

Pinot Nero 100%  
Planting system: guyot  
density: 4500 plants/hectar

### Winemaking:

Achieved an excellent ripeness, the grapes are harvested by hand in small baskets, transported with harvest wagons to the winery, gently destemmed. The classic red fermentation takes place in steel vats of 70 hl 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 (color, flavor, tannin ..) present in grapes rightly healthy and mature in the future wine.

These technologies allow to carry out targeted rimontaggi, through alluvionaggi in a protected environment, leading frequently in contact with the skins, the must-wine for at least ten days. Aged in small oak barrels for 6-8 months.

### Alcohol content:

14°

### Acidity:

5,5

### Colour:

ruby red

### Bouquet:

characteristic, intense, with memories of small fruits and tobacco

### Palate:

very pleasant, velvety, good structure

### Pairing:

tasty first courses, well-structured meat, game, poultry, aged cheese

..can only be obtained from excellent, healthy  
and well-ripened grapes  
a good red Pinot Noir. It deserves to be tasted !!!."

### Aging:

at the winemaker 6 months, suitable but not more than 3-4 years

### Serving temperature:

18° - 20°C

### Production:

14.000 bottles



AZIENDA AGRICOLA NETTARE DEI SANTI

Via della Capra, 17 - San Cofombano al Lambro (MI)  
Tel. 0371.200523 - Fax 0371.897381 / info@viniriccardi.com