Nettare dei Santi

viticoltori dal 1948

Poggio Rosso

Rosso Frizzante Secco — I.G.T.

Classification:
Sparkling Red Wine I.G.T. - "Collina del Milanese"

Blend:
Barbera 35%, Croatina 45%, Uva Rara 8%, other red grapes 12%
Planting system: guyot
density 4500 plants/hectar

Winemaking:
Achieved a good maturation the grapes are harvested by hand in small baskets, brought in harvest wagons to the winery where they are destemmed. The classic and traditional fermentation in red takes place in tanks of 130 hl. The mash is fermented for 5-6 days at a temperature of 26-28 ° C; targeted rimontagli put the skins in contact with the must-wine. Before bottling, the wine is enhanced with a cheerful effervescence obtained with a natural refermentation in autoclave.

Alcohol content:
12°

Acidity:
6,0

Colour:
ruby red

Bouquet:
vinous, with hints of red fruits, marasca

Palate:
decided, cheerfully embracing, quite structured

Pairing:
whole meal especially hot salami, stews, fresh cheeses

Aging:
great young, a maximum of 2 years at the buyer

Serving temperature:
14°- 16°C

Production:
14.000 bottles

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