

# Nettare dei Santi

viticoltori dal 1948

## San Colombano DOC

Rosso Vivace

D.O.C.

### Classification:

Red Wine DOC San Colombano Lively

### Blend:

Barbera 35%, Craoatina 45%, Uva Rara 8%, other red grapes 12%

Planting system: guyot  
density 4500 plants/hectar

### Winemaking:

Reached a suitable maturation, 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 150 hl with technologies that enhance choices linked 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 5-6 days.

### Alcohol content:

12,5°

### Acidity:

6,0

### Colour:

ruby red

### Bouquet:

vinous, fragrant, fruity with hints of red fruit marasca

### Palate:

decided, harmonious, fairly structured

### Pairing:

for whole meal, first courses with tasty sauces, hot salami, roasted, stewed and boiled meat. A great and enjoyable wine for everyday

### Aging:

great young, at the buyer maximum two years

### Serving temperature:

16° - 18°C

### Production:

28.000 bottles



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