

NABUCCO

2018



mOnTe
delle vigne



AGRONOMIC CHARACTERISTICS

Grape variety: Barbera 90% Merlot 10%

Exposure: West

Altitude: 230/300 mts

Soil type: Calcareous clay soils

Plants density: 6000 vines/Hectare

Training system: Guyot

Yield per hectare: 60 ql.

Harvest time: September/October

Average age of vines: 9 / 30 years



OENOLOGICAL CHARACTERISTICS

Typology: I.G.T. Emilia

Harvesting: Hand-picked with selection of grapes

Fermentation temperature: < 32° C

Fermentation period: 40 days of maceration with the skins

Aging: 12 months in French Allier oak barrels

Alcohol content: 14.5 % Vol.



ORGANOLEPTIC CHARACTERISTICS



Colour: Deep ruby, red colour with violet reflections.



Palate: Great structure, enveloping, well-balanced and fruity, with soft and silky tannins.



Nose: Wide and intense, with red fruits notes, liquorice and undergrowth.



Serving temperature: 16-18° C



Food pairing: Red meats, roasts and Parmesan cheese.