

# NINÙ

Red table wine -the wine of bygone days.

## GRAPES

A mixture of white and red grapes from old vinestocks.

## VINES

2.20m between rows, 1.8m between vines. The buds vary according to the vine from 2-3 to 15-18. Clay soil with good balance of organic matter. The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned after flowering.

## YIELD

20 q hectare.

## HARVEST

The grapes are picked by hand; late September to early October.

## ALCOHOL

12.5% vol.

## VINIFICATION

In steel vats following destalking, on the skins for 20-30 days.

## AGEING

In steel vats for 4-5 months, then in the bottle for at least 40 days.

## CHARACTERISTICS

A fine ruby red colour, clear with good consistency. The bouquet is intense, complex and fine. There are floral and fruity notes. On the palate it is quite soft and warm. Fairly lively and with good tannicity.

## SERVING TEMPERATURE

18°C.

## FOOD PAIRING

Meat ravioli, cold cuts, red meats, cheese including mature cheeses.

