

MONTIPRAMA

NIEDDERA I.G.T. VALLE DEL TIRSO ROSSO



GRAPE VARIETY 100% Nieddera.

Native red grape variety from the Tirso Valley that derives its name from the high colouring capacity characterizing the wines with the same name. Best suited to long cane training systems, even though its yield is low. Versatile variety that adapts well to both on and off skins fermentation.

SOIL Alluvial soil; medium-sandy texture with occasional clay.

VINEYARD SIZE 5 ha

TRAINING SYSTEM Low espalier, Guyot type.

FERTILIZERS Natural organic, livestock manure.

PLANT PROTECTION PRODUCTS Traditional; sulphur and copper.

WEEDING Only mechanical.

FERMENTATION Fermentation on skins.

Maceration lasts 7-10 days and is carried out at a controlled temperature around 24 °C.

AGEING Aged for 8-10 months in used durmast barrels; refining continues in concrete vats for a few months and later in bottles for at least 6 months before releasing.

DESCRIPTION Intense ruby red; it shows fruity and spicy notes on the nose.

The wine is dry and smooth on the palate. Sweet tannins typical of Nieddera give the wine a good structure and an important persistence.

ALCOHOL CONTENT 13,5 % vol

FOOD MATCHING Cold cuts and cheese platters, even seasoned cheeses and red meats.

SERVING TEMPERATURE 18-20 °C