



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 training systems, although its yield is low. Versatile variety that adapts well to both on and off skin fermentation.

SOIL Alluvial soil; medium-sandy texture.

VINEYARD SIZE 20 ha

TRAINING SYSTEM Espalier, Guyot.

FERTILIZERS Natural organic, green manuring every other year.

PLANT PROTECTION PRODUCTS Traditional; sulphur and copper.

WEEDING Only mechanical.

FERMENTATION Fermentation off skins; low-temperature fermentation of the clear must in stainless steel.

AGEING The wine ages for one month on its fine lees to gain in aromatic intensity and structure and it's bottled after a short while.

DESCRIPTION Pink colour with purple hues; the wine is dry fresh and sapid on the palate, well-balanced and persistent.

ALCOHOL CONTENT 12,5 % vol

FOOD MATCHING Ideal as aperitif, a very versatile wine that perfectly matches with all kind of starters (both meat and fish ones), light pasta dishes, white meats.

SERVING TEMPERATURE 6-8 °C