

NEPOMUCENO 2016



IGT benaco bresciano rosso

GRAPE VARIETIES

70% Merlot, 15% Rebo, 15% Marzemino.

DESCRIPTION

Deep opaque ruby red with purplish highlights. A complex nose reminiscent of wild red berries, herbs and spices. On the palate it displays the powerful character of a ripe Merlot, echoing the sensations of the nose along with mouth-filling softness.

SERVING SUGGESTIONS

Stewed and braised meats, game and mature cheeses.

YIELD PER HECTARE

50 hl

HARVEST

Picked by hand between mid-September and mid-October.

VINIFICATION

Macerations and fermentation with indigenous yeasts for 12-18 days in stainless steel vats with daily punching down of the cap and "dèlestages", constant control of the temperatures. Malolactic fermentation and maturation in barriques for 18 months. Then the wine undergoes bottle-ageing prior to release.

ANALYTICAL DATA

Alcohol 15%, Total Ac. 6.10 g/l, Ph 3.30 Dry Extract 34.00 g/l, residual sugar 2.0 g/l.

BOTTLING

January 2020

CLOSURE

Cork stopper

TOTAL PRODUCTION

7,700 bottles of 0.75 lt and 400 Magnum of 1.50 lt

