

NINFA

MARCHE ROSSO IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 15 ha
Green Status: sustainable
Soil composition: loamy, limestone
Training method: Guyot
Elevation: 656-1,640 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-East
Vines age: 40-60 years
Harvest time: different for each varietal
First vintage: 2019
Production: 100,000 bottles



WINEMAKING & AGING

Varietal composition: Montepulciano, Cabernet Sauvignon, Merlot, Syrah
Fermentation

Container: stainless steel tanks

Maceration

Technique: on the skin

Length: 15-30 days

Aging

Container: barriques

Wood: French oak

Length: 12 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 6.8 g/l
Acidity: 5.63 g/l
Dry extract: 36.7 g/l



FOOD PAIRINGS

Pairs well with charcuterie, oven pasta or filled pasta, and cheeses.



TASTING NOTE

Intense ruby red with violet hues.
Aromas of pulpy fruit, blackberries, cherries, a hint of licorice and graphite, black pepper, and tobacco. Balsamic nuances complete the complex, lingering, and elegant frame of aromas.
Warm, elegant, with great impact and a rich evolution of taste. Soft, rounded tannins.

PRODUCER PROFILE

Estate owned by: Velenosi family
Winemaker: Attilio Pagli & Filippo Carli
Total land under vine: 240 ha
Winery production: 2,500,000 bottles
Region: Marche (Italy)

