



# NENFRO

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| <b>Name</b>                     | Lazio Rosso IGT  |
| <b>Production area</b>          | Civitella d'Agliano (VT), Lazio region. The area, called Tuscia viterbese, is located between the hills of the hinterland and the Tiber valley, which is the natural and administrative boundary with Umbria |
| <b>Type of soil</b>             | Mainly volcanic, part of the volcanic complex of the Vulsini mountains and Lake Bolsena, with alluvial material resulting from the flooding of the Tiber River. Composition: 40% Clay, 40% Sand, 20% Silt    |
| <b>Grape varietal</b>           | Montepulciano 100%   |
| <b>Vineyard characteristics</b> | Located on a hillside run by gravel veins, the vineyard was planted in 2000 with an extension of 1.5 hectares. Guyot pruning system with planting density of 5,000 vines per hectare                         |
| <b>Harvest</b>                  | Harvested and selected by hand in the first half of October  |
| <b>Production per hectare</b>   | 5000 kilograms   |
| <b>Vinification</b>             | Destemming, followed by fermentation in steel. Pump-over and délestage during maceration. Malolactic fermentation in steel   |
| <b>Aging</b>                    | In barrique for 12 months. In bottle for 12 months   |
| <b>Aging potential</b>          | Beyond 10 years  |
| <b>First Vintage</b>            | 2004   |
| <b>Bottle size</b>              | 750 ml Bordolese bottle, natural one-piece cork stopper  |
| <b>Average production</b>       | 350 cases  |
| <b>Tasting notes</b>            | Hints of red fruit such as blackberry and blackcurrant, with notes of licorice. Definitely tannic, with a fresh taste  |
| <b>Serving temperature</b>      | 18 C°  |

## Certifications

