

SERGIO MOTTURA

Lazio  
*indicazione geografica tipica*



NENFRO  
2001

*imbottigliato all'origine da*  
SERGIO MOTTURA  
I - CIVITELLA D'AGLIANO Italia



**SERGIO MOTTURA**

## **NENFRO**

- Classification:** Lazio Rosso I.G.T. (Typical Geographic Indication).
- Grapes:** Merlot 60%, Montepulciano 40%.
- Characteristics of the vineyard:** Located on a hillside run by gravel veins, the "Civitella rosso" vineyard is 6 hectares planted with Merlot and Montepulciano d'Abruzzo. The vines density varies from the 7000 to 5000 plants per hectare, according to the soil conditions, with Guyot pruning.
- Vinification:** Long maceration on the skins at 25 degrees C., followed by punching down and délestage, more than once a day, during alcoholic fermentation. Malolactic fermentation takes place in steel tanks  
In carati di rovere per dodici mesi.
- Maturation:** In small oak casks for twelve months.
- Ageing:** Twelve months in the bottle.
- Longevity:** It is a wine that ages well.
- Colour:** Garnet with ruby hues.
- Perfume:** Impressive nose, with intense aromas of red berry fruit (blackcurrants and blackberries) and liquorice notes.
- Taste:** Wine of great consistency, warm, rich in tannins and mineral salts.
- Serving temperature:** 16 - 18 C°
- Well suited for:** I suggest serving it with roasts and stewed meat dishes (pan-fried or oven-baked lamb with tomatoes, pan-fried chicken with olives, country style chicken, roast beef, saddle of pork, wild boar stew with juniper berries, whole roasted pig).
- Standard analysis:** Alcohol 14%, acidity 5.10 g/l, dry extract 20.3 g/l.