



# RISERVA NINO NEGRI

## VALTELLINA SUPERIORE DOCG

### 2016



Riserva Nino Negri represents the unique character of mountain Nebbiolo with the parent rock it grows on, its altitude and its steep, terraced vineyards. Great harmony and complexity are the defining features of the wine thanks to prolonged cellar ageing. Riserva Nino Negri was produced for the first time in 1959.

#### VARIETIES

Nebbiolo (Chiavennasca).

#### PRODUCTION DISTRICT

Vineyards in Valtellina Superiore.

#### ALTITUDE AND ASPECT

South-facing terraced vineyards at between 350 and 550 metres above sea level.

#### TYPE OF SOIL

Poor, sandy and very stoney soil

#### TRAINING SYSTEM

Guyot and Valtellina arched cane.

#### HARVEST

In the month of October.

#### WINEMAKING METHOD

Temperature-controlled, red winemaking method

#### AGEING

Four years of which at least two in wood.

#### SENSORY PROFILE

A ruby red of medium intensity with garnet highlights; rich and intense on the nose, developing aromas of violet, pepper and cinnamon with hints of ripe fruit, liquorice and tobacco. Dry on the palate, soft and flavoursome tannins with good acidic freshness ensuring long life to the wine

#### ABV

14%

#### RECOMMENDED CELLARING

Up to 15 years.

#### FOOD PAIRING

Considering its finesse and elegance, the wine goes very well with flavourful first courses, cheese dishes and all meats.

**ALLERGENS:** Contains sulphites.



375 ml



750 ml



1,500 ml  
Magnum