



## NERENTO 2011

*On the sun-dappled Trasqua hill, the oldest vines offer a timeless sensory emotion. Complex and profound, Nerento is the true expression of this unique terrain. After its fine ageing in the winery's cellars, the wine is refined for at least 3 months in the bottle.*

Denominazione Chianti Classico Gran Selezione D.O.C.G.

### DESCRIPTION

Appearance: Intense ruby red with slight garnet shades that intensify with aging.

Aroma and Taste Ample in the nose, with aromas of red and black forest fruits, blueberries, plums and ripe black cherries with hints of vanilla, toasted coffee, black pepper and wild licorice. Balanced spices and elegant vanilla notes. Elegant and enveloping to the palate; with persistent and pleasant note of spices and intense aftertaste.

### VINIFICATION

Alcoholic fermentation: In stainless steel tanks at controlled temperatures of 26-28°C, with maceration on the skins for 20-25 days.

Malolactic fermentation In stainless steel tanks.

Aging The wine is released to market only after at least 30 months of ageing, of which at least 3 months in the bottle

Food pairing Red meat dishes, Florentine (t-bone) steak, braised and stewed meats, mature sheep cheeses

### PALLETIZATION

Palletization:
 

- 80 cases 6×75 cl
- 150 cases 1×1.5l

### TECHNICAL NOTES

Varietals 80% Sangiovese, 20% red grapes derived from varietals that can suitably be grown in Tuscany.

Alcohol Alcohol 14% vol

Bottle sizes 0.75l / 1.5l

Serving temperature 16/18 °C

Evaluation ★ ★ ★ ★

This vintage was characterized by temperatures that were never elevated, starting with a harsher and colder winter compared to previous years, followed by a spring and summer that maintained this trend.

The period of absence of rain during the 30 days preceding the harvest contributed to the aromatic and sugar concentration of the grapes.

### AWARDS

2016 ● Silver - International Wine Challenge