



VELENOSI
ASCOLI PICENO



NINFA
Marche IGT Red

FIRST VINTAGE: 2019

PRODUCTION AREA: Company owned vineyards located in the districts of Offida and Castel di Lama.

VARIETY: Red grapes from Marche, Cabernet Sauvignon, Merlot, Syrah.

ALTITUDE: 200 – 250 m a.s.l.

SOIL: Clay and limestone.

TRAINING SYSTEM: Guyot.

PLANT DENSITY: 5,000 plants per hectare.

HARVEST: First 10 days of September for Merlot and Syrah, beginning of October for Cabernet Sauvignon and mid-October for Montepulciano.

VINIFICATION: in small stainless steel tanks. The maceration on the skins varies for each variety that makes up the blend: about 15 days for Merlot, 20/25 for Syrah and Cabernet Sauvignon, and up to 30 days for Montepulciano. Aging takes place in new 300 l barrels for 18/24 months. The final blending occurs at the end of the aging with a subsequent 3 month rest after bottling.*



SIGHT

Intense ruby red with violet hues.



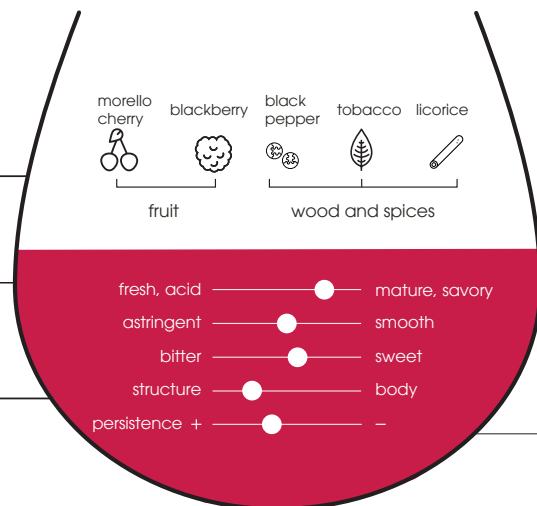
SMELL

The aromas are deep and lingering: 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.



TASTE

Warm, elegant, of great impact and with a rich evolution of taste. Still and assertive character marked by fine, soft, rounded tannins. Lingering finish with pleasant fruity encores.



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*contains sulphites

11/10/2021