VINI COLOMBO

Nabucco

Harmony of scents, hint of red fruits in the memory of summer. Fireflies and stars in the oblivion of a fireplace fire, as we sip this nectar with a regal name.

Grape variety
Corvina Rondinella and Sangiovese

Color
intense ruby red color

Hints
olfactory is endowed with great complexity that runs through a range of perceptions, from fruity ones, where small berries and cherries in alcohol stand out, to vanilla notes reminiscent of custard. In the mouth it is persistent and intense, a perfect balance between acidity and tannic texture.

Vinification
after a brief 30-day drying of the grapes, the wine undergoes alcoholic and malolactic fermentation in steel. It is then aged for 15 months in French oak barrels and terra cotta amphorae. Maturation in bottle for at least 5 months.

Food pairings
Ideal with grilled meats, game and red meats in general.

Serving temperature
Taste at 16°/18°

Gradation
14.0 % ALC VOL

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