

Nanì

RED WINE FROM NATURALLY-DIED GRAPES
ORGANIC WINE

This passito wine from centesimino grapes ferments and then matures for a year in oak barrels, during which time it acquires its scents of spice and chocolate. A kaleidoscope of luscious sensory impressions energise this red wine made from naturally-died grapes, a true nectar that speaks the tongue of Romagna in recounting its natural origins.

Grape:	100% Centesimino
Production:	Kg. 0.8 - 1 for plant
Yield per Ha:	5.300 plants
Training system:	Alberello
Harvest:	4th week of September, unforced forage drying for 3 weeks up to 300 mg/l of sugar
Soil:	Francs with messianian sands and evolved red clay, typical of the territory
Winemaking:	In French barriques, spontaneous fermentations
Ageing:	2 Years



375 ml e

