

NESSUNO

ROSSO DEI
COLLI DEL LIMBARA IGT

THE DISCOVERY OF NEW TASTES

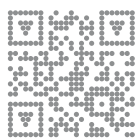
Nessuno is a journey
A discovery of new worlds
The taste of the journey that meets the pleasure of the discovery
The encounter of two great autochthonous vines
A wonderful blend with unique nuances



TENUTE ÓLBIOS®

N E S S
U N O

ROSSO DEI COLLI
DEL LIMBARA IGT



This wine is the combination of two great varieties with different stories, blended together to create a persuasive and decisive wine. It has a full-bodied, rich and velvety taste, a well-balanced tannic structure, with notes of liquorice and cocoa, a long and fulfilling finish.

Grape Variety

Several autochthonous red grapes separately vinified.

Designation

Still red.

Denomination of Origin

IGT Rosso dei Colli del Limbara.

Soil Type

Predominantly sandy derived from decaying granite.

Training system

Espalier.

Harvest time

Third decade of September.

Harvesting Technique

Hand-harvested in small boxes.

Vinification

Delicate destemming and immediate temperature-controlled fermentation in stainless steel tanks, frequent automatic délestage, racking and vacuum pressing of the fermented grapes.

Ageing

The wine is left for 18 months in stainless steel tanks to refine and settle at cool temperatures without prior filtration.

Tasting Notes

Bright-red, deep, dense and clear colour. Elegant bouquet, ample, intense aromas of wild red berries and cherry jam. Ample, elegant, decisive and velvety taste. Important tannic structure, well balanced by the warmth of alcohol and the presence of soft glycerine.

Pairing Suggestion

Accompanies main dishes such as red meat, cheese and creamy risotto.

Serving temperature

Serve at 15° C.

Corking

Single cork piece.



TENUTE ÓLBIOS®

Tenute Olbios s.a.r.l.

Via Loiri, 83 - Loc. Venafiorita 07026 Olbia (OT - Italia)

Telephone and fax +39 0789/641003 | www.tenuteolbios.com | info@tenuteolbios.com