

Nessuno

Colli del Limbara Rosso IGP

Grape Variety

Autochthonous red grapes

Denomination

IGP Colli del Limbara Rosso

Designazione

Still red

Soil Type

Predominantly sandy derived from decaying granite with a light clayish layer

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.

Aging

The wine rests in steel tank with cold decantation without prior filtration. Refinement in the bottle follows.

Bottle Stopper

One-piece Sardinian cork

Alcohol Content

14% vol.

Serving Temperature

Serve at 15-16°

Tasting Notes

Well-structured and velvety on the palate, elegant bouquet, intense notes of red berried fruit. Well-balanced tannic structure with notes of liquorice and cocoa, long and satisfying finish.

Notes on the Labels:

The bottles are embellished with the designer labels "Chiara Demelio for Nessuno". Six different labels representing six different female characters that Ulysses met on his long journey. These are six beautiful female creatures with a mythological flavor, the images originate from self-portraits whose subject is the artist Chiara Demelio herself, reworked in post-production. Each shot has become an exclusive label of the Nessuno wine, in each box you will find six bottles with six different labels.

