



Nero della Greca

Category: [City Line - red wines](#).

A deep and intense ruby red color with full and refined aromas, rich in red fruit notes, and hints of vegetables and sweet spices. The flavor is full and elegant in its undertones of fruit and complex spices. Perfect for grilled, roasted, or braised meats. Best served at a temperature of 18 °C in a glass designed for noble wines

First year of production	1997
Varietal composition	Sangiovese
Exposure and altitude	Various degrees of sun exposure and positions, predominantly facing southeast
Soil composition	Pliocene clays and volcanic soil
Cultivation system	Guyot and spurred cordon, over 3300 vines per hectare
Average age of productive vines	20 years
Yield per hectare	7000 Kg
Time of harvest	From the end of September through October
Maceration	In stainless steel tanks
Fermentation temperature	A controlled temperature of 25°C
Duration of fermentation	Two weeks
Malolactic fermentation	Completed
Mode and duration of ageing	Four months in steel tanks, twelve months in barriques and four months in the bottle