



Mainerdo®

“NOVE” ITALIAN RED WINE



Grape variety: Blend of red grapes coming from Langhe region.

Area of origin: Neive and Neviglie – Estate-owned vineyards

Total vineyard surface: 4.78 Ha

Altitude: From 200 to 380 m. above sea level

Exposure: South/South-West

Soil: Tortonian, rich in calcareous blue marl

Plants per hectare: from 3900 to 6500.

Vine training system: Guyot with 10-12 buds.

Harvest: by hand into perforated crates of about 25 kg

Average production: approx. 90 hl. per hectare

First year of production: 2017

Vinification: each grape variety undergoes alcoholic fermentation separately in stainless steel tanks at a temperature of 28°C for 15-20 days.

When non-DOC/DOCG wines are drawn off, they are transferred to other 80-100 hl wooden barrels where malolactic fermentation takes place.

The five different types of wine are subsequently blended in a steel tank and then the final wine is transferred to a French oak barrel, where it ages for nine months.

Colour: brilliant ruby red with dark purple highlights.

Bouquet: rich in red berry fruits, plum jam, cherries in liqueur, with subtle scents of vanilla, black pepper, and blackberry and blackcurrant jam.

Palate: velvety, full and very harmonious. This wine's outstanding smoothness is due to rather contained acidity and a mature, unaggressive tannic structure.

Pairing: pasta, rice dishes, grilled red and white meats and mature cheeses. It is ideal with both Italian and international cuisine.

Bottle sizes: 75 cl.

Alcohol content: 13.5– 14% vol

Bottles per year: approx. 35000



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