



CONSOLI®

VINI DAL 1920

NANNÌ

SWEET SPARKLING RED WINE

Typical Geographical Indication.

Nannì sweet sparkling red wine is made from grapevines planted in hilly areas in sandy clay soil. The grapes are hand-picked in October to be then immediately pressed. Alcoholic fermentation happens in stainless steel fermenters, the wine is made sparkling by gasification in tanks. Then it goes through stabilization before being bottled.

It is made from Montepulciano and Sangiovese grapes.

ALCOHOL CONTENT

11% vol.

SERVICE TEMPERATURE

12° - 14°C.



ORGANOLEPTIC ANALYSIS

Nannì sweet sparkling red wine. A sprightly sparkling wine that is the result of perfect maceration and rapid fermentation in steel tanks. Its colour is intense ruby red with a purple hue; it presents a very nice scent characterized by notes of blackberry, ripe red fruit and dog rose. It feels lively to the palate. Despite being very sugary, its sweetness is never excessive, balanced by its freshness and natural minerality.

FOOD PAIRING

This sweet sparkling red wine pairs well with dry desserts, jam tarts but also medium-aged cheese or at the end of the meal with any dessert.