



# CONSOLI®

VINI DAL 1920

## NANNÌ

### DRY SPARKLING RED WINE

Typical Geographical Indication.

Nannì dry 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 dry sparkling red wine is the result of perfect maceration and fast fermentation in steel tanks. It is intense ruby red with hints of purple, with a noteworthy perlage, and has a very nice scent characterized by blackberry, ripe red fruit and dog rose aromas. It is very pleasing to the palate. It feels smooth, dry, nicely savoury and with good minerality.

### FOOD PAIRING

This dry sparkling wine is a perfect match for medium-aged cheese, cold cuts and, at the end of the meal, traditional desserts like red wine donuts or “brutti ma buoni” (ugly but good) cookies.