



Agricola Vallecamonica

Ciass Negher

Ciass Negher, early millennium, the name given to my first bottle of wine. Name, better dialect expression that defines the satisfaction of a good glass of local red. Let us fix a place in ancient Civitas Camunnorum, old roots. We travel in time, IGT new roots. Old and new roots today continue to dig, maybe you will meet, perhaps choose new destinations. The journey is about to begin again.

PRODUCTION AREA: The grapes come from the estate vineyards located between 250 and 400 meters above sea level in the municipalities of Cividate Camuno, plain of "Colture" and Berzo Inferiore area "Vigne Nuove". In ancient Civitas Camunnorum, founded by the Romans in 16 BC, first cradle of viticulture in Camun territory.

TIPOLOGY: IGT Valcamonica

BLEND: Marzemino 70/80%; remainder blends local.

FORM OF BREEDING AND SOIL: High back in sylvoz modified; Guyot, 5000 vines per hectare grassy lawn. Sands surface drainage, infiltration of clay, deep sedimentary rocks.

ALCOHOL: 13,5% VOL.

VINIFICATION: The grapes are harvested manually in respect of the different polyphenolic ripening, the marzemino is dried in the loft for about 60 days. Followed by cold maceration followed by fermentation in stainless steel tanks with indigenous yeasts manual punching down, in order to ensure gentle extraction of fruit and tannin. After a short post-fermentation maceration different types of wine malolactic fermentation take place partly in stainless steel partly in oak barrels and barriques, remaining in aging for about 20 months. In the last assembly with "cold cut" and Ciass Negher is ready for the bottle where it rests at least 3 months prior to the trade.

PRODUCTION: About 4000 in respect of vintage.

FOOD AND WINE PAIRING: Accompanies cheeses of the area, preferably alpine, traditional side dishes, red meats and game.

