



Agricola Vallecamonica

Ciass Negher V.D.T.

It 's the first wine produced by the company, the first vintage in 2004. We are proud and loyal, the IGT was still in its infancy. It is the traditional wine, produced for centuries by farmers as food consumption to withstand the daily efforts. Today we think to be a daily pleasure, vinified with technical improvements, starting from the same material, the same grape, the same territory.

PRODUCTION AREA: The grapes come from the company's vineyards to 250 meters above sea level in the municipality of Civate Camuno historic area of the "Colture". In ancient Civitas Camunnorum, founded by the Romans in 16 BC, first cradle of viticulture in the territory Camuna.

TIPOLOGY: Red vdt

BLEND: Marzemino 30%; Merlot 30%; remaining part of local grapes. The average age of the plants oscillates between 30 and 50 years, even over.

FORM OF BREEDING AND SOIL: High back, long pruning to Sylvoz modified 2500/3500 plants per hectare grassy lawn. Draining surface sands alternating with some clay and silt in equal parts.

ALCOHOL: 12% VOL.

VINIFICATION: The grapes are harvested by hand in accordance with the polyphenolic ripeness, after stemming and crushing alcoholic fermentation takes place in stainless steel tanks with a stop on the skins for 8/10 days. The wine is aged in stainless steel where malolactic fermentation takes place and remains on its "nobles lees". Spent a year after the harvest is ready for bottling and after 3 months the placing on the market.

PRODUCTION: About 5000 bottles in respect vintage.

FOOD AND WINE PAIRING: Accompanying snacks and appetizers, meats and cheeses also seasoned, exceptional pasta dishes, especially, meat of the territory.

