

# VELENOSI

## NINFA MARCHE ROSSO IGT

Ninfa means Nymph and is a mythological spirit of nature. Unlike the greek goddesses, Nymphs are generally considered to be personifications of nature, are typically related to a particular place or form, and are usually depicted as beautiful maidens. Ninfa wine is the intoxicating beauty you are looking for.

### TASTING NOTE



Intense ruby red with violet hues. The aromas of pulpy fruit, blackberries, cherries, a hint of licorice and graphite, black pepper and tobacco. Balsamic nuances complete the complex, lingering and elegant frame of aromas. Warm, elegant, of great impact and with a rich evolution of taste. Soft, rounded tannins.



LOGO



### FOOD PAIRINGS

Pairs well with charcuterie, oven pasta or filled pasta and cheeses.



### VINEYARD & PRODUCTION INFO

Vineyard location: Offidia and Castel di Lama  
Vineyard size: 15 Ha  
Green status: Sustainable  
Soil composition: Loamy, Limestone  
Training method: Guyot  
Elevation: 200-500 m/asl  
Vines/hectare: 5,000/Ha  
Exposure: South East  
Vine age: 40 -60 Years  
Harvest time: different per each varietal  
First vintage: 2019  
Production: 100,000 bottles



### WINEMAKING & AGING

Varietal composition: Montepulciano, Cab Sauv, Merlot, Syrah  
Fermentation container: Stainless steel tanks  
Maceration technique: On the skin from 15 to 30 days  
Type of aging container: French barrique  
Length of aging: 12 months  
Length of bottle aging: 3 months



### TECNICAL DATA

Alcohol: 14.5%  
Residual sugar: 6,8% g/L  
Acidity: 5,63 g/L  
Dry extract: 36,7 g/L



### PRODUCER PROFILE

Estate owned by: Angela Velenosi  
Winemaker: Filippo Carli  
Total acreage of wine: 140 hectares  
Winery production: 2.2 million bottles/year  
Region: Le Marche



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