



## Tintaunita

COLLINE NOVARESIS

Denominazione di Origine Controllata

NEBBIOLO

RED WINE

VINEYARD AND CELLAR

**Grape variety** 100% Nebbiolo

**Soil** clay, fluvioglacial origin

**Harvest** hand-picking of the grapes in small boxes, with careful selection in the vineyard and in the cellar

**Winemaking** destemming of the bunches, maceration on the skins for 10 days, vinification in steel tanks, pumping over

**Ageing** 6 months in steel tanks, at least 6 months in bottle

**Bottle** Burgundian type, 750 ml

**Closure** screw cap with controlled permeability

ORGANOLEPTIC CHARACTERISTICS

**Colour** ruby red, purple reflections

**Perfume** floral and fruity bouquet, hawthorn, wild rose, violet, ripe strawberry, currant

**Flavour** fresh, fruity, ripe raspberry, black cherry, savoury, smooth and inviting, persistent finish

**Serving temperature** 14-16 °C

**Suggested pairings** veal with tuna sauce, meat-based first courses, medium mature cheeses and goat cheeses

RATINGS AND REVIEWS

(2021) **17 / 20 Jancis Robinson** – “Palish ruby. A fantastic nose of wild strawberry mingling with hints of Campari and herbs. Great depth. Cool raspberry and cherry fruit on the palate with tactile, sandpaper tannins. It is so good it is competing with Vigneti Costacurta’s Ghemme Nebbiolo! Has a cool edge without being thin and it’s from a very good vintage.” (Walter Speller – JancisRobinson.com)

(2020) **17 / 20 Jancis Robinson** – “Youthful mid ruby. A pretty, perfumed red-fruit nose with Nebbiolo’s red beetroot and raspberry notes. Lots of ripeness but not heavy. Sappy, ripe red fruit, just medium-bodied and with long, powdery tannins. Appetising. I would serve this slightly cool at 15 °C.” (Walter Speller – JancisRobinson.com)

(2020) **90 / 100 Kerin O’Keefe** – “This young, savory red is an absolute joy to drink. The nose starts off with aromas of forest floor, violet and wild berry while the easygoing palate offers juicy Morello cherry, fleshy black raspberry and spicy notes of white and black pepper alongside lithe tannins. Drink soon.” (Kerin O’Keefe – kerinokeefe.com)