



*From the hills of Lake
Maggiore
The wines of Verbanese varesino*

primenebbie

**Red wine igt ronchi
varesini aged in wood**

Production area:

Hills of southern Varese Verbanese at Angera on the plains of the Cascina Piano and the Rotonda with optimal exposure.
Altitude of 250 m above sea level.

Vines:

Nebbiolo

Culture system:

Branch renewed, revegetation, fertilization.

Parameters of production:

Maximum production: 8 tonnes/ha low bud count, thinning, selected harvesting, quick cold prefermenting maceration, fermentation at controlled temperatures with native yeasts, very long maceration, aging in oak barrels of medium size.

Analytical parameters:

Min. natural alcohol content: 13% vol.

Acidity value: 5.5‰.

Minimum net dry extract: 23‰.

Characteristics:

Garnet red in color, intense aroma with pleasant hints of red fruits, berries and spices that evolve with the aging in bottle. It has a full and elegant flavor and elegant with great balance between structure and elegance.

Serving temperature:

18°

Serve with:

Red meats, roasts, game and aged cheeses.

the origin of the name

In the various dialects Verbanese is Nibiò, Nebieu or Nebiol in Ossola Prunent by the abundant presence of " pruina" on the skin of ripe berries that seems to fog. It's the grapes harvested in late October when the first mists rising from the lake and wrap the gentle hills that surround Lake Maggiore. A nectar produced from late ripening.

the link with the local art

The show of scents and colors in autumn is so beautiful it takes your breath away: branches, leaves and clusters of swollen juice in the "old vines" in Cascina Piano look at the ancient walls and ghibelline battlements of the fortress which was the residence of the Visconti, the Sforza and Borromeo, the family of St. Charles.

literary quotations

In the sixteenth century the historian Paul Morigia painted the generous shores of Lake Maggiore in the Historia: "The two rivers are full of vineyards and the wines are plentiful and delicate, as well as red and white of rare quality. In addition to what the people drink, yet they send in Milan, on German soil and elsewhere every year better than fifty thousand wagons".