



# Nuj

## Rosso del Veneto IGT

Organic Wine

OPERATORE CONTROLLATO  
N. 008  
ORGANISMO DI CONTROLLO AUTORIZZATO DA MINRAF  
P. 000 016  
E. 001



### Production area

From our own hillside vineyards in the “Nuj” area of Castelcerino, in the heart of the historic Soave Classico zone. The vineyard lies at 150 meters (492 feet) above sea level, with a south-southwest exposition.

### Production technique

The fruit comes from a 1.25 ha (3.1 acre) vineyard, with vines trained using vertical shoot positioning (VSP) and planted at a density of 6250 vines/ha (2500 vines/acre). The Merlot is harvested completely by hand; we let it hang just slightly late and bring it in almost at the same time as the Cabernet Sauvignon. After crushing and destemming, we ferment the must for about 12 days at 30-32°C (86-90°F), then leave the wine to macerate on the skins for about 10 days. “Nuj” then matures in 225L oak barrels for 24 months.

### Colour

Deep ruby tinged with violet when young.

### Bouquet

Full of fruit: sour black cherries, blackberries, and ripe red cherries, with hints of balsam and spice and the slightest suggestion of herbaceousness. The aroma is rich and intense, but with great finesse.

### Tasting notes

“Nuj” has a certain austerity of style. It is highly structured, harmonious, and delicate, with a long finish. The refreshing acidity balances out the wine’s alcohol, and the tannins are dense yet fine.

### A curiosity

The wine takes its name from the toponym “Nuj” (pronounced “noo-ee”) found on an old 1847 map belonging to the winery. It seems that this dialect word means noi - that is, us - and it is to all of us, together, that we wish to dedicate this wine.

### Serving temperature

**16 - 18 °C**

Uncork the bottle one hour before serving.

### Food pairing

“Nuj” is rich and powerful, and demands fine food. It is best with fine meats, game, and aged cheeses.

### Varietal content

Merlot 75%	Cabernet Sauvignon 12,5%
Cabernet Franc 12,5%	

<b>Total acidity</b>	5,83 g/l of tartaric acid.
<b>Alcohol level</b>	14,50 % by vol.
<b>Residual sugar</b>	2,32 g/l
<b>PH</b>	3,44
<b>Extract</b>	32,50 g/l