

# FATTORIA MADONNA DELLE MACCHIE® dal 1913

## Nettare di Confine

*Lazio, indicazione geografica tipica  
Rosso dolce*

### Varietal Profile:

100% Aleatico

**Vineyard Age** : 5 years

**Geography** : Civitella D'Agliano at the Orvieto border between Umbria and Latium

**Production per Hectare** : 65 Ql.

**Climate and Soil** : The vineyard is in the Tiber Valley at an altitude of approx. 150 meters. The vines grow in Central Italy's gentile microclimate near Lake Alviano, in sedimentary & clay soil.

**Winemaking**: Grapes are harvested by hand during the second half of October. Skin fermentation for 4 days at 10 °c. Fermented partially in wood and partially in stainless steel, then refined 12 months in bottle.

**Color** : Ruby-red with Purple tint

**Characteristics**: Full-bodied dessert wine. Soft and elegant with a sweet aftertaste.

**Pairing**: Excellent with stong and spicy cheeses, cheese & honey, fresh fruit & tarts. A wonderful wine to enjoy in moments of relaxation.

**Serving Temperature**: 16/18°C

**Alcohol** : 14% by volume

**Case Size**: 6 bottles

