



LACANOSA

## NULLIUS

MARCHE IGT  
ROSSO

*Nullius is named after the "Nullius Diocesis" papal bull with which, thanks to the great power of the Farfa monks, the Rotella area obtained full economic and political autonomy. So the wine is a tribute to this fine expression of strength and character, typical of Sangiovese and of our territory.*



**GRAPE VARIETY:** 100% Sangiovese.

**VINEYARDS:** from 350 to 550 meters above sea level, spurred cordon system; with 5,680 vines per hectare.

**VINIFICATION:** traditional destemming and maceration for 12-16 days at a controlled temperature (max 28 °C).

**MATURATION:** in casks (5 hl) of variously toasted French oak, for 12 months.

**AGING:** after bottling, 8-10 months in the cellar at a controlled temperature (15 °C) to develop the bouquet.

### TASTING NOTES

**Color:** ruby red with garnet glints. **Aroma:** fine, complex, with red fruit and licorice notes. **Flavor:** warm, very velvety, elegant tannin. Balanced from the aging in wood. Rich fruity finish.

**ALCOHOL CONTENT:** from 13% to 14% IN VOL depending on the vintage.

**SERVING SUGGESTIONS:** ideal with mixed boiled meats, rotisserie meats, pot roast, spicy cured meats and aged cheeses.

**IDEAL SERVING TEMPERATURE:** 18 °C.

**SHELF LIFE:** over five years if kept properly.