



NESOS

Nesos, the marine wine, was born from an experiment that began in September 2018, with the aim of reproducing the oenological feats of the ancient Greeks of the island of Chios.

Grape: 100% Ansonica

Manuel harvest:

in small crates, then in small wicker pots, immersion in the sea and subsequent drying on racks

Planting density:

5,000 vines per hectare on terraces

Bottles:

200

Fermentation and conservation:

Grapes immersed in the sea for 5 days, then dried in the sun, fermented and left to rest in amphora, with the skins, for 6 months.

The wicker baskets containing the Ansonica grape are lowered in the clear waters of the sea of the Island of Elba to obtain an antioxidant and antiseptic effect due to the presence of salt.

Direct contact with the sea and its current for a few days has the aim of removing the blooming of the grape skin without damaging the berry, thus accelerating the subsequent drying in the sun and preserving the aroma of the vine.

The last step is in our terracotta amphorae created in Tuscany, in Impruneta, where the wine remains in contact with the skins until spring.

Tasting Notes:

Inebriating aromas of rosemary honey and acacia flowers, in a brackish context. Flavors of ginger, citron, lemon balm, barley candies, resin and sealing wax. On the palate softness and sapid. Juicy and tasty, it leaves a hint of aromatic herbs that blend with traces of oyster