

*Nullius is named after the "Nullius Diocesis" papal decree, through which the region of Rotella, thanks to the great power of the Farfensi monks, gained full economic and political autonomy. A tribute, then, to this beautiful interpretation of strength and character, typical of Sangiovese and our territory.*

**GRAPE VARIETAL:** Sangiovese 100%

**PRODUCTION AREA:** South Marche, Ascoli Piceno Province, municipality of Rotella.

**SOIL:** Medium texture/clay and altered limestone banks.

**VINEYARDS:** From 350 to 550m a.s.l.; spurred cordon training system; 5,680 vines per hectare.

**CLIMATE:** Cold winters with cool springs and dry summers.

**VINIFICATION:** De-stemming and traditional maceration for 12-16 days at controlled temperatures (max 28 ° C).

**AGEING:** Aged partly in tonneau (5 hl) and partly in barriques (1st and 2nd passage) for 12 months.

**REFINING:** 6 - 8 months in the bottle at a temperature of 15 ° C.

**TASTING NOTES:** Deep ruby red; on the nose fruity and vegetal with a background of licorice. Warm on the palate with authoritative tannin balanced by the aging in wood. Fruity finish.

**SERVING SUGGESTIONS:** Ideal with boiled meats, braised beef, liver, spiced sausages and aged cheeses.

**SERVING TEMPERATURE:** 18° C.

**SHELF LIFE:** More than five years when stored under proper conditions.

