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Innominato

Mysterious and multi-faceted wine, rich of peculiarities worth discovering and appreciating, like the popular figure of the Italian literature



Innominato

Production Details

Innominato is made with a unique mixture of grape varieties: Pinot Nero, Barbera, Croatina, Uva Rara and Vespolina. The Pinot Nero's must and the other grapes' must are joined only after the first fermentation, when the two still young wines are allowed to slowly blend together.

To the eye, Innominato is of a dark ruby red color with navy blue shades, and turns slightly brown when aged.

At the nose, Innominato offers a wide range of red fruit scents, with a note of spices and leather. To the palate, Innominato is clean and harmonious, with a strong body that echoes a long lasting aftertaste.



Food Pairings

Innominato is a whole-meal wine, that excels when paired with roasted meats, wild game, and fatty cheeses such as Gorgonzola.

Grapes

Pinot Nero, Croatina, Barbera, Rara, Vespolina

Vineyards

- Vines planted at high density with low-yielding clones (4500+ vines per hectare); short pruning; green harvesting; extended hang times to allow for a natural and complete ripening of the fruit
- Encouraging biodiversity both in the flora and fauna
- Bare-minimum use of treatments –some of which are required by local Law
- Zero use of fertilizers: the trimmed plants and decaying foliage generate the only compost to the vines
- Hand-harvested grapes

Winemaking

- Spontaneous fermentation with just the grapes' indigenous yeasts
- Zero use any other ingredients except those already available in the grapes
- Zero addition of sulfite, artificial additives, preservatives, or fining agents
- No filtering or other physical processing

Limited Production

Every bottle is individually numbered and traceable by scanning the QR code printed on the rear label