



VINTAGE 2018

The growing season in 2018 started with low temperatures and many rainfall episodes. The summer came finally in July, with sunny days and even higher temperatures than average. The harvest season was characterised by the prevalence of hot and sunny days, to allow the best maturation of Sangiovese. The wine shows a more delicate intensity than other vintages, it is already very pleasant on the nose, rich in fresh fruits and flowers aromas and spices. The taste is elegant and rich, with fine tannins and a full body.



VINO NOBILE DI MONTEPULCIANO D.O.C.G.

Vino Nobile di Montepulciano is the symbolic wine of our territory: the perfect example of the expression that Sangiovese takes in the area of Montepulciano.

TASTING NOTES

The Vino Nobile di Montepulciano has a brilliant ruby red colour, with garnet tinges as it ages. It has an intense bouquet with aromas of ripe cherries, plums and violets. It represents the perfect combination of structure and elegance: its full body and velvety tannins are balanced by its fine acidity. The wine is decidedly persistent and harmonious.

GRAPE VARIETIES

Mainly Sangiovese, with small quantities of complementary varieties.

SOIL CHARACTERISTICS

Predominantly clay with the presence of sand (tuff) which gives the wine its intense colour, full body and capacity for ageing.

PRODUCTION AREA

The main vineyard from which we get the grapes for our Vino Nobile is "La Ciarliana".

ALTITUDE

300 metres a.s.l.

YEAR OF PLANTING

Between 2000 and 2013

VINIFICATION

The vinification technique consists of soft pressing, fermentation in stainless steel at a controlled temperature of 26-28°C and maceration on the skins for 15-20 days with pumping over.

MATURATION

Maturation for a minimum of 24 months, of which at least 18 months is in 50 hl Slavonian oak casks.

AGEING POTENTIAL

At least 10-15 years

AVERAGE ANNUAL PRODUCTION

120,000 bottles

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