



VINTAGE 2020

2020 is considered a classic vintage. Spring was sunny and warmer than average, whereas June had several episodes of rain that restored the water supply. In July and August the temperatures were on average, with warm and sunny days. The first twenty days of September were characterized by hotter days than average and sunny days, then at the end of the month the temperatures lowered noticeably.

The wines of 2020 show intense colours, a nice aromatic expression and their structure is supported by a nice acidity

ROSSO DI MONTEPULCIANO D.O.C.

Rosso di Montepulciano is the youngest red wine in our production. Most of the grapes come from the "Martiena" vineyard, an area also suitable for the production of Vino Nobile.

TASTING NOTES

The wine has a lively ruby red colour and a fresh, fruity aroma. The tannins are of excellent quality: a characteristic which makes it enjoyable from a young age even if its potential exceeds five years of bottle ageing.

GRAPE VARIETIES

Predominantly Sangiovese, with small quantities of complementary varieties.

SOIL CHARACTERISTICS

The soil, tufaceous with the presence of sedimentary rock, brings out the fruity flavour of the wine and makes the Sangiovese very pleasant even when young.

PRODUCTION AREA

The Martiena vineyard, located in front of the winery, and whose grapes immediately reach the reception area during the harvest.

ALTITUDE

300-350 metres a.s.l.

YEAR(S) OF PLANTING

Between 2007 and 2011

VINIFICATION

After soft pressing, fermentation takes place in stainless steel at a controlled temperature of 26-28°C. Maceration on the skins lasts for 10-14 days, with pumping over.

MATURATION

In stainless steel and refined in the bottle

AGEING POTENTIAL

At least 5 years

AVERAGE ANNUAL PRODUCTION

100,000 bottles



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