

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

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



## DESCRIPTION

Vino Nobile di Montepulciano is a brilliant ruby color with hints of gamet as it ages. Intense bouquet, pungent and mature, with aroma of ripe cherry, plum and violets. Flavorful, balanced and persistent, it has soft, velvety tannins.

## GRAPE VARIETIES

Sangiovese (minimum 70%) and other red grape varieties.

## SOIL

Mix of clay and stuff

Area of production: Martiena Vineyard, La Ciarlana, La Piaggia

Elevation: 250 – 350 meters a.s.l.

Average plant age: 15 years

## WINE-MAKING TECHNIQUE

Soft press; spontaneous fermentation with use of local yeasts in stainless steel at controlled temperature of 26-28° C; maceration of skins for 15-25 days with pump-over.

## AGING

By regulation 24 months of which 12-18 months in wood, then in bottle

## AGING POTENTIAL

About 10-15 years

## AVERAGE YEARLY PRODUCTION

120.000 bottles