

Dei
VINO NOBILE
DI MONTEPULCIANO 2018
D.O.C.G.



DESCRIPTION

Vino Nobile di Montepulciano is a brilliant ruby color with hints of garnet 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 90%, Canaiolo Nero 10%

SOIL

Mix of clay and tuff.

Area of production: Martiena Vineyard, La Ciarliana, La Piaggia.

Elevation: 250 – 350 meters above sea level

Training system: spurred cordon and guyot.

Average plant age: 15 years

Farming practice: organic, no fertilizers

WINE-MAKING TECHNIQUE

Soft press; spontaneous fermentation with use of indigenous yeasts in stainless steel at controlled temperature of 26 – 28°C; maceration on skins for 15 – 18 days with pump-over.

AGING

By regulation 24 months of which 18 months in wooden vats of 33-50 hl, then 6 months in bottle

AGING POTENTIAL: About 10 – 15 years

AVERAGE YEARLY PRODUCTION: 120,000 bottles