

# ROSSO DI MONTEPULCIANO D.O.C.

DENOMINAZIONE DI ORIGINE CONTROLLATA



## DESCRIPTION:

The Rosso di Montepulciano is a young wine with a lively ruby red color. It has a fruity, vinous bouquet and is full bodied, flavorful and fresh, with pleasant tannins.

## GRAPE VARIETIES

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

## SOIL

Average soil texture with pebbles.  
Area of production: prevalently Martiena Vineyard  
Elevation: 250 meters a.s.l.  
Average plant age: 10 years

## WINE-MAKING TECHNIQUE

Soft press; fermentation with use of yeasts in stainless steel at controlled temperature of 26-28° C, maceratio of skins for 14-18 days with pump-over.

## AGING

In steel and bottle

## AGING POTENTIAL

About 5 years

## AVERAGE YEARLY PRODUCTION

100.000 bottles