



VINO NOBILE DI MONTEPULCIANO DOCG

A wine with a sweetly fruity aromatic texture and slight briny and spicy touches. It develops in the mouth accomplished and articulated, crisp and broad, fresh and rich in chiaroscuro. A complete and complex wine with a radiant finish.

Variety: Sangiovese 100%

Type of soil: Silky-clay

Altitude: 400 - 450 m slm

Exposure: East

System of growth: Spurred cordon

Plant density: 4'500 vines per hectare

Average vine age: 18 years

Average production: 50 q/ha

Harvest method: Manual in boxes followed by secondary selection in sorting tables, also by hand

Fermentation: Partial crushing of the berries, fermentation in stainless steel vats in low controlled temperature and maceration for about 25 days

Aging: 18 months in barrels (tonneaux and big barrels) followed by one year in bottle

N. bottles produced on average: 25.000 - 30.000

First vintage: 2015

Size: 750 ml - 1.500 ml - 3.000 ml

Aging potential: Over 15 years