



# VINO NOBILE DI MONTEPULCIANO

## DENOMINAZIONE DI ORIGINE CONTROLLATA

### SELEZIONE "MAHTI"



#### PRODUCTION AREA:

Cervignano Montepulciano "Poggio Casa" Vineyard

#### VARIETIES:

Sangiovese

#### ALCOHOL BY VOLUME:

14,5%

#### ALTITUDE:

300-350 m. a.s.l.

#### EXPOSURE:

South

#### CULTIVATION METHOD:

Spurred Cordon

#### ORIGIN OF GRAPES:

"Poggio casa" Vineyard is our best Vineyard for its exposure and its slope. It is 14 years old and it has a planting density of 4000 vines per hectare. The soil has good presence of skeleton with 10% clay.

#### PRODUCTION:

50 quintal of grapes per hectare

#### AGING POTENTIAL

10-15 years.

#### VINIFICATION AND AGING:

The grapes reached the perfect technological and phenolic ripeness are manually collected in boxes, destemmed and then gently pressed. Alcoholic fermentation takes place in cement tanks at a temperature of 26-27°C, followed by maceration of the skins for about 20-25 days. After racking, the wine is aged in 10 HL barrels of Slavonian Oak and 5HL Tonneux of French oak for 24 months. Aging in bottle for about 12 months.

#### HOW TO SERVE:

best served at temperatures between 16-18°C.

It goes perfectly with traditional recipes of tuscany, especially red or game meat and seasoned cheese.

CANTINA CHIACCHIERA

Via di Poggio Golo, 12

53045 Cervignano Montepulciano (Siena) - Italy

Tel. +39 347 796 9531

[www.cantinachiacchiera.it](http://www.cantinachiacchiera.it)

[info@cantinachiacchiera.it](mailto:info@cantinachiacchiera.it)



Cantina Chiacchiera