



VINO NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA



PRODUCTION AREA:
Cervignano di Montepulciano

VARIETIES:
Sangiovese 90% Canaiolo, Mammolo e Ciliegiolo 10%

ALCOHOL BY VOLUME:
13,5%

ALTITUDE: 3
50-400 m. m. a.s.l.

EXPOSURE:
South-West

CULTIVATION METHOD:
Spurred Cordon

ORIGIN OF GRAPES:
Best vineyards of the farm. Vineyards are from 15 till 40 years old. Soil consisting of Stone and o 10% of Clay.

PRODUCTION PER HA:
4 tonnes o grapes.

AGING POTENTIAL:
10-15 years.

VINIFICATION AND AGING: After careful selection of grapes, raisins are in fermentatio and skin contact maceration for about 15/20 days into concrete tanks and in controlled temperature. Malolactic fermentation into steel tanks followed by ageing for 18 months in cask of 750/1000 kg and refining in bottle for 6 months.

HOW TO SERVE:
Best served temperature between 16-20° C.
Its special sweetness and the smoothy tannin allow to taste this wine with more or less sophisticated meats, withtasty pasta dishes or seasoned cheeses.