



## Nobile di Montepulciano

**Appellation:** Vino Nobile di Montepulciano D.O.C.G.  
**Area of production:** Montepulciano - Siena  
**Harvest / Vintage** 2014  
**Number of bottles :** 120.000

**Grapes variety:** Prugnolo Gentile (Sangiovese) 90%, other red grape varieties 10%  
**Altitude:** 350 mt above sea level  
**Soil Composition:** Medium consistency, calcareous Pliocene  
**Tonnes of grape per hectare:** 8 Tonnes  
**Plant per hectare:** 5000  
**Pruning technique:** Guyot

**Vinification:** traditional in temperature-controlled on skin  
**Fermentation temperature:** 26 °C  
**Length of Fermentation and Maceration:** 15 days  
**Ageing:** 24 months in small oak barrels and minimum 3 months in bottle

**Service temperature:** 18 ° C  
**Alcoholic content:** 13,5 %

**Tasting notes:** It's 'one of the great wines of Tuscany, Sangiovese-based, fully expressing all the elegance of the grape. The colour red ruby very busy tending to garnet with aging and prolonged the smell is that variety, an intense perfume of purple violets. In the mouth Vino Nobile is pleasantly tannic, harmonious and full body.

**Serve with:** hearty stew, roasts.

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### Cecchi

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