



CECCHI



Nobile di Montepulciano

Appellation: Vino Nobile di Montepulciano D.O.C.G.

Area of production: Montepulciano - Siena

Harvest / Vintage 2015

Number of bottles : 120.000

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.

Cecchi

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