Nobile di Montepulciano

Appellation: Vino Nobile di Montepulciano D.O.C.G.
Area of production: Montepulciano - Siena
Harvest / Vintage: 2012
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
Cultivation 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.