

VINO NOBILE DI MONTEPULCIANO

RISERVA D.O.C.G.



This exceptional red wine derives its name from the Renaissance town of Montepulciano, located in the province of Siena. The term "Nobile" seems to originate from the fact that in the past its production was reserved exclusively for the aristocratic, noble families of the town.

Grapes: Sangiovese (Prugnolo Gentile), Canaiolo and other authorized grape varieties.

Vinification: maceration of the skins with the must for 10-15 days at 25-30°C (77-86°F). The frequent pump-overs are accomplished using special pumps designed to move solid parts (skins and seeds) very gently.

Aging: aged two years in large 5,500 liter Slavonian oval oak barrels, with a small part in French oak barrels.

Finishing: after bottling the wine is aged in our temperature-controlled cellars for 6/8 months before release.

Color: brilliant ruby red with a tendency to garnet.

Bouquet: ethereal, extraordinarily elegant with hints of violet and wood.

Flavor: dry, harmonic, fruity and velvety, with an elegant texture and long finish.

Serving temperature: 20°C, 68°F, in a decanter.

Gastronomy: aged cheeses and game, especially wild boar

