



*i Cipressi*



## Nobile di Montepulciano

Nobile di Montepulciano is intense ruby red in colour. On the nose is complex and elegant with floral notes and slight sensations of mature plum and berries; its bouquet is completed by hints of tobacco, leather and dark spices. At the palate is mouth-filling with compact and seamless tannins that give it a rich and persistent aftertaste.

It pairs well with meat dishes.

**SOIL COMPOSITION:** clayey mixed, rich presence of stones

**VINEYARD ALTITUDE:** m. 250-300 a.s.l

**GRAPE PRODUCTION:** 60 quintals per hectare

**PLANTING DENSITY:** 4000-4500 vines per hectare

**GROWING SYSTEM:** Guyot – bilateral spurred cordon

**GRAPES:** Sangiovese – 100%

**HARVEST:** first decade of October

**VINIFICATION:** long maceration on the lees for 20-25 days with intense pumping over in the first stage. Controlled temperature during the whole process below 30°

**AGEING:** 24 months in Slavonian oak barrels – 32 hl