



i Cipressi



Nobile di Montepulciano Riserva

Nobile Riserva is garnet red in colour. At the nose is complex with hints of mature red berries nicely balanced with scents of tobacco and spices. The palate is savoury and velvety with a long and persistent aftertaste.

Well paired with meat dishes; perfect with hard cheeses.

SOIL COMPOSITION: silty-clay, rich presence of stones

VINEYARD ALTITUDE: m. 300 a.s.l

GRAPE PRODUCTION: 50 quintals per hectare

PLANTING DENSITY: 4000 vines per hectare

GROWING SYSTEM: Guyot – bilateral spurred cordon

GRAPES: Sangiovese 100%

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: 36 months in Slavonian oak barrels hl 32, 6 months in bottle