

Vino Nobile di Montepulciano DOCG 2016

Grape variety	Sangiovese
Vineyard	About 1,5 hectares with South-Ouest exposure Planting density: 2,70 x 0,90 Spur-trained system Age of grapevines: 18 – 20 years Elevation: 300 m.a.s.l.
Grape harvest	Second half of September, depending on the ripening season
Yield	8000 kg grape / Ha
Wine making	Maceration in contact with skins, but removing stalks, for about 25 days. Daily bâtonnage, twice a day, with open barrels
Alcoholic fermentation	Spontaneous in cement tanks
Ageing	In 30 Hl barrels in Slavonian oak for 18 months
Bottling	September 2018
Fining	6 months
Annual Production	11.000 bottles
Organoleptic properties	Ruby-red coloured with garnet red tinges. Pleasantly fruity on the nose with aromas of blackberry, red berries and sweet violet. It shows great potential on the palate, it is well-balanced, fragrant, with soft and elegant tannins. Long persistence in the finish
Pairing	Easily paired with first courses or second courses of meat and game, this Nobile will be perfect if you want to drink an excellent and pleasant wine