

Vino Rosso di Montepulciano DOC 2017

Grape variety	Sangiovese (80%) – Mammolo (10%) – Canaiolo Nero (10%)
Vineyard	About 1 hectares with South-Ouest exposure Planting density: 2,70 x 0,90 Spur-trained system Age of grapevines: 18 – 20 anni and 45 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 steel tanks
Ageing	In 5 HI tonneaux in French oak for 4 months
Bottling	March 2019
Fining	2 mesi
Annual Production	9.000 bottles
Organoleptic properties	Brown red, with garnet shades. Intense, good depth, with hints of citrus alternating with a floral of violets and roses. In the mouth you feel good dynamism, enveloping structure, with soft and round tannins, that accompany a persistent finish.
Pairing	Recommended pairing with pasta dishes with meat-based sauces and to accompany snacks based on cold cuts and cheeses.