



## VINO NOBILE DI MONTEPULCIANO

### **Category**

Vino Nobile di Montepulciano D.O.C.G.

### **Production zone**

Township of Montepulciano

### **Grape varieties**

predominantly Sangiovese with Canaiolo Nero

### **Training system**

Spur pruned cordon and Guyot

### **Yield**

7 tons per hectare (2.8 tons per acre)

### **Fermentation and ageing**

Vinification in steel tanks at controlled temperatures between 24 and 28 °C. Maceration on the skins for 20-25 days. Daily pump over and délestage at the beginning and in the middle of fermentation. Aging period of 15-18 months, partly in French oak barriques and partly in Slavonian oak barrels of 30 and 50 hl

### **Suggestions with food**

A range of dishes of medium to complex structure such as robust first course dishes, grilled and stewed red meats, game, roasts, cold cuts and medium to well-aged cheeses.

### **Serving temperature**

64° Fahrenheit (18° Centigrade)

### **Number of bottles**

65,000