



VIno Nobile di Montepulciano Riserva

QUALIFICATION DOCG

GRAPES 90% Prugnolo Gentile, 10% Colorino,

Canaiolo

TRAINING METHOD Cordon Speronato and Guyot

HARVEST Manual

ALCOHOL Vol. 14.5%

TOTAL ACIDITY 5.51%

TEMPERATURE 18-20 Degrees C

VINIFICATION Spontaneous fermentation with

native yeasts, short maceration with controlled temperature.

MATURATION/AGING 30 months in Slavonia oak barrels,

followed by 6 months aging

in the bottle.

TASTING NOTES Vivid, succulent and fascinating, this

wine with an intense ruby red color and engaging tertiary aromas shows enormous potential, not only in aging, but also in evolution in the glass, opening with aromas of dried violets

and roses and fresh sage.

SERVING SUGGESTIONS Accompanies with delicacies of traditional Tuscan cuisine, such as

homemade pasta, game and

long-cooked dishes.











VIno Nobile di Montepulciano

QUALIFICATION DOCG

YEAR 2017

GRAPES 85% Prugnolo Gentile, 15% Colorino,

Canaiolo

TRAINING METHOD Cordon Speronato and Guyot

HARVEST Manual

ALCOHOL Vol. 14%

TOTAL ACIDITY 5.51%

TEMPERATURE 18-20 Degrees C

VINIFICATION Spontaneous fermentation with

native yeasts, short maceration with controlled temperature.

MATURATION/AGING 24 months in Slavonia oak barrels,

followed by a subsequent aging

in the bottle.

TASTING NOTES A great Noble with enormous

evolutionary potential. With an intense ruby color, this wine offers a wide bouquet of aromas, ranging from fresh fruits in its youth to intriguing balsamic notes over the years. A well-balanced wine with clean and delicate tannins.

SERVING SUGGESTIONS

SUGGESTIONS traditional Tuscan cuisine, such as

homemade pasta, game and

Accompanies with delicacies of

long-cooked dishes.



