

FATTORIA DEL CERRO



VINO NOBILE DI MONTEPULCIANO DOCG

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA: Montepulciano (SI)

GRAPES: mainly Prugnolo Gentile (Sangiovese)

VINIFICATION: fermentation and maceration at controlled temperature (24°-28°C) with daily pumping over; after the racking, wine is transferred into oak barrels where it will carry out the malolactic fermentation followed by a 18 months ageing

TASTING NOTES: cheery and little red fruit at the nose. Elegant and bold at the palate with a long lasting finish. Roasted meat dishes and seasoned cheeses are the perfect matchings