

FATTORIA DEL CERRO



ROSSO DI MONTEPULCIANO DOC

Denominazione di Origine Controllata

PRODUCTION AREA: Montepulciano (SI)

GRAPES: mainly Prugnolo Gentile (Sangiovese)

VINIFICATION: the grapes are harvest by keeping them separated by type and parcel; fermentation and maceration in stainless steel tanks for 8/10 days at controlled temperature (24°-26°C) with daily pumping over; after the racking, wine is transferred into stainless steel tanks for 8 months

TASTING NOTES: the taste is a good balance, fine and with a slight initial tannic. To serve in medium size goblet. Perfect with antipasti, pasta dishes served with red meat sauce or filled pasta, second course of grilled red meat