

FATTORIA DEL CERRO



“ANTICA CHIUSINA” VINO NOBILE DI MONTEPULCIANO DOCG

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA: Montepulciano (SI)

GRAPES: mainly Prugnolo Gentile (Sangiovese)

VINIFICATION: grapes are manually harvested in boxes of 20 Kg; fermentation with maceration at controlled temperature (24°-28° C) with daily pumping and délestage; at the end of alcoholic fermentation, maceration period continues bringing the temperature at 29° C; after the racking, wine is transferred into French oak barrels where it will age for 18 months

TASTING NOTES: black and red little fruits at the nose with mineral hints. Elegant and powerful at the palate with a long lasting finish. Ideal with roasted red meats, roast game, stewed beef