

FATTORIA DEL CERRO



VINO NOBILE DI MONTEPULCIANO RISERVA DOCG

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA: Montepulciano (SI)

GRAPES: mainly Prugnolo Gentile (Sangiovese)

VINIFICATION: the grapes are harvested selecting them depending on the quality, exposition and soil type; fermentation and maceration at controlled temperature (24°/28° C) with daily pumping over and délestage. At the end of alcoholic fermentation, maceration period continues bringing the temperature at 29° C. After the racking, wine is transferred with its own fine lees into oak barrels, where it remains 18 months followed by 6 months in bottle

TASTING NOTES: intense red fruit at the nose followed by a full-bodied structure on the palate. The long finish reflects the wine's fruity perfumes. To serve in large glasses at 18° C. Excellent for roasted or red rich meat, aged cheeses