



## **VINO NOBILE DI MONTEPULCIANO DOCG**

*Denominazione di Origine Controllata e Garantita*

**PRODUCTION AREA:** Montepulciano (SI)

**GRAPES:** Sangiovese and other grape varieties as per tradition

**VINIFICATION:** fermentation and maceration at controlled temperature (24°-28°C) with daily pumping over; after the racking, wine is transferred into big oak barrels where it will age for at least 18 months ageing

**TASTING NOTES:** cherry 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