

FATTORIA DEL CERRO



VINO NOBILE DI MONTEPULCIANO DOCG - PIEVE SANT'ILARIO

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA: Montepulciano (Si), vineyards of a specific geographical unit added (CRU) calls "Pieve Sant'Ilario"

GRAPES: 100% Prugnolo Gentile (Sangiovese)

VINIFICATION: grapes harvested in September; fermentation on still tanks and maceration for around 15 days, after this moment wine begins the malolactic fermentation. Aging will be on small oak barrels (barrique e tonneau) and big ones for a lasting of minimum 12 months. Then, the wine goes on still tanks again for the finishing operation and then for bottling where it ages for at least 12 months

TASTING NOTES: Intense ruby red tending towards garnet. Complex and ethereal nose, rich with aromas of ripe red fruits and sweet spices. The palate is endowed with great length and elegance, excellent concentration and structure.