



VINO NOBILE DI MONTEPULCIANO RISERVA D.O.C.G.

Classification: Vino Nobile di Montepulciano Riserva DOCG

Variety: 80% Sangiovese; 10% Canaiolo Nero; 10% Mammolo

Vinification and Maturing: The riserva is aged for three years of which six months are in bottle.

Alcohol: 13.5%

Organoleptic characteristics: it is a ruby red colour with hints of orange, a delicate and intense bouquet with pronounced violet notes. Dry, well rounded, harmonious, full of fruit with a lovely mouth-filling finish.

