



ROSSO DI MONTEPULCIANO D.O.C.

Classification: Rosso di Montepulciano DOC

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

Extension: 10 Hectares

Soils: Medium-textured.

Vinification and Maturing: It is aged for few months in oak barrels.

Organoleptic characteristics: a bright ruby color, with an intense, fruity and flowery bouquet, dry taste with a good structure on the palate with a soft full flavored finish.

Serve with: excellent by the glass, but good with pasta and meat sauce, red meats and roasted chicken with herbs.

