



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

Classification: Vino Nobile di Montepulciano DOCG

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

Extension: 10 Hectares

Soils: Medium-textured.

Vinification and Maturing: It is aged for two years in oak barrels and then has at least two months in bottle before being released.

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.

Wine Pairings: Goes well with cured meats and cheeses, pizza, hearty pasta dishes, roasted meats

Vino Nobile di Montepulciano DOCG, 2021
12/750ml
\$216/cs
\$204/3cs
\$192/6cs



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