



VINO NOBILE DI MONTEPULCIANO RISERVA

Category

Vino Nobile di Montepulciano D.O.C.G.
Riserva.

Production zone

Township of Montepulciano

Grape varieties

Predominantly Sangiovese with Canaiolo Nero

Training system

Spur Cordon and Guyot

Yield

5 tons per hectare (2 tons per acre)

Fermentation and ageing

Vinification in steel tanks at controlled temperatures between 24 and 28 °C. Maceration on the skins for 20-25 days. Daily pump over and délestage at the beginning and in the middle of fermentation. Aging period of 15-18 months in French oak tonneaux of 500 l and/or Slavonian oak barrels of 30 hl

Suggestions with food

Well-structured and flavourful dishes, such as pasta with game, mushroom or truffle sauce, grilled or stewed red meats, roasted or stewed game, roasts and mature cheeses.

Serving temperature

64° Fahrenheit (18° Centigrade)

Number of bottles

10,000