



VINO ROSSO di montepulciano doc

Intense ruby red colour. Intense aroma on the nose, highly vinous On the palate it is balanced, dry persistent, slightly tannic.

TYPE: Vino Rosso di Montepulciano DOC

PRODUCTION AREA: Comune di Montepulciano

GRAPES VARIETIES: Sangiovese (Prugnolo Gentile)

VINIFICATION: Fermentation in stainless steel tanks

REFINING: After 6 months of refinement in oak barrels Slavonia, subsequent refinement in the bottle

AGING CAPACITY: 5 - 8 year

RECOMMENDED PAIRINGS: Soft on the palate and rich in aromas, perfect as pleasant aperitif, it goes well with appetizers, light first courses, meats white and fresh cheeses