



TENUTA
fontenuova



VINO NOBILE DI MONTEPULCIANO DOCG

Intense ruby red color tending to garnet. The nose are perceived notes of red berry fruits, intense, characteristic, ethereal perfume. On the palate it is balanced, dry and persistent with possible hint of wood.

TYPE: Vino Nobile di Montepulciano DOCG

PRODUCTION AREA: Comune di Montepulciano

GRAPES VARIETIES: Sangiovese (Prugnolo Gentile)

VINIFICATION: Fermentation in stainless steel tanks and concrete wine tanks

REFINEMENT: After a period of refinement 18/24 months in Slavonian oak barrels, subsequent aging in bottles

AGING CAPACITY: 10 - 12 year

RECOMMENDED PAIRINGS: First courses from important flavors, grilled red meats, wild meat, roasts, cold dishes and medium/long aged cheeses