

VINO NOBILE DI MONTEPULCIANO RISERVA 2015

**APPELLATION**

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

GRAPES

Sangiovese 100%

POSITION

Nord-Est

PLANTS PER HECTARE

3500 plants/ha

YIELD PER HECTAR

80 quintals

PLANTING YEAR

2001

SOIL

Clay

ELEVATION

350m slm

TRAINING

Spurred cordon

AGING

20 hl oak barrels for 36 months

VINIFICATION

The grapes harvested manually in late September / early October were quickly transferred to the cellar for the soft pressing. Alcoholic fermentation by selected yeasts at a temperature of 28 ° C. Maceration on the skins lasts about 20-25 days with 2 pumpovers per day.

TASTING NOTES

Garnet color, tertiary aromas, spices, vanilla and ripe red fruit on the nose. In the mouth it is balanced, round and very fine, delicate tannins, excellent acidity. Long persistence gives to the wine a perfect harmony.

PAIRINGS An important wine, it goes splendidly with appetizers of cured meats, aged cheeses and second courses based on red meat and game.

Alcohol	Residual sugar	Total acidity	PH	Volatile acidity	Dry extract
14,5%	< 0,9 g/L	5 g/L	3,5	0,71 g/L	31,1 g/L

BOTTLES Approximatly 2660

VITICOLTORI IN MONTEPULCIANO