

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



DESCRIPTION

Nobile di Montepulciano is a brilliant ruby colour with hints of garnet as it ages. Intense bouquet, pungent and mature, with aroma of ripe cherry, plum and violets. Flavourful, balanced and persistent, it has soft, velvety tannins.

GRAPE VARIETIES

Sangiovese (minimum 70%) and other red grape varieties.

SOIL

Mix of clay and tuff.

Area of production: La Ciarliana, Cervognano Vineyards

Elevation: 250 – 350 meters above sea level.

Average plant age: Approximately 15 years.

WINE-MAKING TECHNIQUE

Soft press; spontaneous fermentation with use of local yeast in stainless steel at controlled temperature of 26°-28° C, maceration on skins for 15-25 days with pump-over.

AGING

Minimum 24 months, of which at least 18 months of maturation in wood followed by a long refinement in bottle.

AGING POTENTIAL

About 10 – 15 years

AVERAGE YEARLY PRODUCTION

120.000 bottles