

Dei ROSSO DI MONTEPULCIANO D.O.C.



DESCRIPTION

Rosso di Montepulciano is a young wine with a lively ruby red colour. It has a fruity, vinous bouquet and is full bodied, flavourful and fresh, with pleasant tannins

GRAPE VARIETIES

Predominantly Sangiovese, with small quantities of complementary varieties

SOIL

The soil, tuffaceous with the presence of sedimentary rock, brings out the fruity flavour of the wine and makes the Sangiovese very pleasant even when young

AREA OF PRODUCTION

Prevalently Martiena Vineyard
Elevation: 250 meters above sea level
Year of planting: between 2007 and 2011

WINE-MAKING TECHNIQUE

Soft press; fermentation with use of yeast in stainless steel at controlled temperature of 26°-28° C. Maceration on the skins lasts for 10-14 days, with pumping over

AGING

In stainless steel and refined in the bottle

AGING POTENTIAL

About 5 years

AVERAGE YEARLY PRODUCTION

100.000 bottles