



Dei

MADONNA DELLA QUERCE

VINO NOBILE DI MONTEPULCIANO

D.O.C.G.



DESCRIPTION

Madonna della Querce has an intense, deep ruby red colour. The nose is wide and charming, the varietal notes are the master with ripe red fruit, jams, all accompanied by spicy notes of the wood that remain in the background. The mouth is ethereal, long and mineral, the tannin of excellent workmanship is dense and elegant

GRAPE VARIETIES

Sangiovese

SOIL

The soil is of Pliocene origin, dating back 2.5-5 million years. The texture is homogeneous, consisting of an alternation of tuffaceous clay and sand

AREA OF PRODUCTION

La Piaggia Vineyard
Elevation: 370 meters above sea level
Year of Planting: 2005

WINE-MAKING TECHNIQUE

After careful selection of the grapes, soft pressing follows. Fermentation takes place in stainless steel at a controlled temperature of 26-28°C. Maceration on the skins lasts for 28-30 days, with pumping over

AGING

At least 20 months of maturation in large casks followed by a long refinement in bottle

AGING POTENTIAL

About 25 years

AVERAGE YEARLY PRODUCTION

About 4.000-4.500 bottles