

VINO NOBILE *di* MONTEPULCIANO

GRAPEVINE

95% Sangiovese
5% Merlot

ALTITUDE OF VINEYARDS

300 – 400 mt. above sea level

EXPOSITION OF VINEYARDS

Various

TERRAIN

Medium consistency layered, sandy,
tuffaceous and clayey

PLANT DENSITY

6000 plants per hectare

WINE PRODUCTION PER HECTARE

40 Hl / Ha

ALCOHOLIC CONTENT

14,00 % Vol.

WINE-MAKING

The “Antico Colle” Vino Nobile di Montepulciano is made with a mixture of Sangiovese and Merlot grapes. The harvest normally takes place in October, once the fruit has reached optimum condition. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30C°), the grapes are crushed and then they must be re processed over the grape dregs. The fermentation and maceration process takes between 18 - 22 days. Following the maceration of the grape skins, the wine is drawn from the vats with a light pressing of the remaining skins and seeds.

AGING

The aging process takes place over a period of 24 months in small and medium Slavonia oak barrels. Before being made available for sale the wine is refined in bottles for at least 6 months.

NOTES ON TASTING

The color of this wine is an intense and deep ruby red. The extremely fine and elegant aroma is one of red fruit and berries. It has a long lasting and persistent flavor with a very pleasant aromatic aftertaste. To be served at a temperature of 16-18 °C.

