

## ROSSO DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA

*Produced within the territory of the historic town of Montepulciano (Siena) at an altitude of about 250 meters (800 ft) above sea level.*

**Vineyards:** mostly southerly exposure, moderately alkaline soil with a sandy alluvial sub-strata.

**Grapes:** Sangiovese (Prugnolo Gentile), Canaiolo and other authorized grape varieties.

**Vinification:** maceration of the skins in the must for 10/12 days and fermentation at controlled low temperature between 25-30°C (77-86°F).

**Aging:** after the malolactic fermentation is complete the wine is bottled at the end of spring.

**Color:** bright ruby red.

**Bouquet:** intense with hints of strawberries and cherries.

**Flavor:** fruity, young, fresh and slightly tannic.

**Serving temperature:** 17-19°C, 63-67°F

**Gastronomy:** cold cuts, white meats and fresh cheeses

