



NOBILE DI MONTEPULCIANO MARNO DOCG

AREA OF ORIGIN:

Tuscany, province of Siena (Municipality of Montepulciano).

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with elevations of 250 to 600 metres above sea level, with soil mainly made of clays and clayey schists from the Pliocene.

GRAPE VARIETIES:

Between 70% and 100% Sangiovese (Prugnolo Gentile), up to 20% Canaiolo Nero, Up to 10% Malvasia del Chianti, other recommended black grape varieties may be added up to a maximum of 20%.

COLOUR:

Bright ruby red verging on garnet red when aged.

CHARACTERISTICS:

This wine has a generous bouquet and a dry, well-balanced slightly tannic flavour with hints of red berries, becoming smoother when aged.

GASTRONOMIC COMBINATIONS:

This wine is a particularly suitable accompaniment to game, grilled red meat and mature cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 18°-20° C, This wine should be aged for 4-6 years.

WINEMAKING:

In red, with 10-12 days steeping on skins in glazed or stainless steel tanks followed by ageing for 2 years in oak casks, starting from the 1st January of the year following the harvest.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Black P.V.C.