



Vino Nobile di Montepulciano DOCG

Production area: territory of Montepulciano Valdichiana zone excluded.

Vitigni: 70 % Sangiovese
Up to 20% Canaiolo nero
Up to 20% grapes belonging to varieties recommended and authorized by the province of Siena

Chemical analysis:

- alcohol: 13% vol.,
- total acidity: 4,5 g/l;

Tasting characteristics:

- colour: ruby red with tendency to granade, brilliant
- smell: ethereal, characteristic, extraordinarily elegant, with a slight smell of wood.
- taste: dry, sapid, harmonic, velvety with complex scents that goes from exotic fruits to balsamic ones, with great nobility.

Serving temperature: 20°C

To serve with: games, especially wild boar, seasoned cheeses.