

VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2019

This wine is made with Sangiovese grapes highlighting the balanced and harmonious traits of its habitat. The wine shows a sleek medium body, seamless tannins and a distinctive tasting profile. Great for the 'now' it reveals an impressive ageing potential.

2019 VINTAGE

2019 was a great year for wine. Warm weather albeit not dry, was the background to a great production in terms of quantity and quality. With just the right amount of rainfall, work in the vineyards never stopped and great attention was placed to the grapes to balance warmth, rain and soil.

TASTING NOTES

In the glass it shows intense garnet red reflections. On the nose aromas of small red fruits, strawberries and currants. Then pomegranate and the unmistakable violet scent of good Sangiovese. In the background a touch of vanilla, sweet spices and liquorice. The palate is well balanced with hints of ripe cherries and plums, supported by precise and elegant tannins. The body is warm and enveloping with a long and persistent finish.

GRAPES

100% Sangiovese

ALCOHOL

13.5%

PRODUCTION

210,854 bottles

FROM VINEYARD TO VINIFICATION

SOIL TYPE

Sedimentary soils of marine origins, calcareous with variable quantities of clay and sand from the Pleistocene (3 million - 120,000 years ago) at Le Capezzine, Lodola and Matracchio, from the Pliocene (3-5 million years ago) at I Poggetti, Le Badelle, Il Greppo, Banditella and El Grasso.

VINEYARD SPECIFICS

Vineyards were planted between 1995 and 2017. The vines are bush-trained, guyot and cordon-trained at an altitude of 270 - 375 metres a.s.l. / 885 - 1,230 feet a.s.l. and grow at a density of 2,564 - 7,158 plants / hectare (1,025 - 2,863 plants / acre).

HARVEST

Second half of September

VINIFICATION

20-25 days of maceration at controlled temperature. Alcoholic fermentation is carried out by the yeasts selected from our *pie'd de cuve*.

Pied de cuve is the first batch of grapes that is harvested in advance to select the yeasts naturally present on the skins. These will become the basic yeast for the fermentation of the grapes, which will be harvested later. This process enhances the link between the wine and its vineyard, thus sealing its sense of place.

AGEING

At least 18 months in Slavonian oak barrels, oak barriques and tonneaux (500 ltr.) and at least 6 months in bottles.

AWARDS

2019: 92 pts James Suckling

2018: 94 pts Wines Critic | 92 pts James Suckling | 92 pts Vinous

91 pts Wine spectator

The sediments you might find in this wine show that it is made of pure Sangiovese with minimal intervention. The deposit is due to its high content of a natural antioxidant called quercetin, which is perfectly safe. This is not a flaw, it is a characteristic of the pure Sangiovese.

