

*Famiglia DeRose*



# VINO NOBILE DI MONTEPULCIANO

*Denominazione di Origine Controllata e Garantita*

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Vino Nobile di Montepulciano is made from Prugnolo Gentile (90%) and Canaiolo (10%) grapes grown in the Montepulciano and surrounding communes of Siena. Its color is ruby red with violet hues. The bouquet is full and lingering with pleasing notes of fruit and brushwood. Its flavors are harmonious, full-bodied and intense with a pleasing, tannic finish. This wine pairs well with roasted red meats and game. Uncork the bottle 3-4 hours before serving this wine and at a temperature of 16°-18° C (60°-65° F).

Alcohol Level:	13.5%
Yield per hectare:	3.33/tons per acres
Altitude of vineyards:	680'-1480' above sea level
Terrain:	Medium hilly, crumbled rock with good, skeletal content
Training system:	Guyot and spurred cordon
Vinification:	Manual harvesting, controlled temperature fermentation followed by maceration in stainless steel vats
Maturation:	Refined in slavonic oak barrels for at least 24 months



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