Famiglia DeRose

VINO NOBILE DI MONTEPULCIANO RISERVA

Denominazione di Origine Controllata e Garantita

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VINO NOBILE

DI MONTEPULCIANO

Controllata e Garantite

Vino Nobile di Montepulciano Riserva, Denominazione di Origine Controllata e Garantita, is made from Prugnolo Gentile and Canaiolo grown in the Montepulciano region. Its color is deep ruby red with garnet hues. The bouquet is complex and harmonious, with distinct red berry

notes that blend with scents of vanilla and spice. The flavor is full and intense, elegant in its components, with a smooth finish that reveals a pleasing, tannic note. This wine pairs well with red meats, roasts and game, as well as with seasoned, full-flavoured cheeses. Serve it at a temperature of 16°-22° C (55°-71° F).

| Alcohol Level: | 13.5% |
|------------------------|--|
| Yield per hectare: | 2/tons per acres |
| Altitude of vineyards: | 1100'-1300' above sea level |
| Soil type: | Autochthonous, medium texture |
| Training system: | Guyot and spurred cordon |
| Vinification: | Controlled temperature fermentation followed by maceration on the skins for 8-10 days |
| Maturation: | 12 months in French oak barriques, 12 months in French oak barrels, followed by 6 months refinement in the bottle. |
| Ageing capacity | 5-8 years |

