



ROSSO DI MONTEPULCIANO

Category

Rosso di Montepulciano D.O.C.

Production zone

Township of Montepulciano

Grape varieties

Predominantly Sangiovese with Canaiolo Nero and Mammolo

Training system

Spur pruned cordon and Guyot

Yield

8 tons per hectare (3.2 tons per acre).

Fermentation and ageing

Vinification in steel tanks at controlled temperatures between 24 and 28 °C. Maceration on the skins for about 15 days. Daily pump over from the second day of fermentation. Three months ageing in second-pass Allier barriques.

Suggestions with food

To be enjoyed as an aperitif or paired with simple or moderately-complex dishes such as cold cuts, mild or medium-aged cheeses, delicately flavoured pizzas, pasta with a light sauce, red meats, poultry, roasts.

Serving temperature

60-64° Fahrenheit (16 -18° Centigrade)

Number of bottles

30,000