

MADONNA DELLE QUERCE

Vino Nobile di Montepulciano D.O.C.G.



VINTAGE 2016

The wines of 2016 express the character of "classical" vintages: particularly intense colours, a pronounced fragrance typical of the varietal, a structure supported by medium acidity and a fine, dense tannic texture of good quality.

A deeper analysis reveals excellent levels of intensity and colour tone, medium alcohol levels, acidity and extractive substances. In a few words, the wine will largely stand out for its elegance and refinement.

Caterina considers this wine to be the jewel in the crown of our entire production, which is why she has decided to dedicate it to her father Glauco: at the bottom of the label you can see "to my father", a fitting tribute to the figure who has been a reference point for the growth of the winery.

In 2015, the vineyard from which the grapes originate reached maturity and, as a result, all the requisites are now in place to obtain a great wine with long ageing potential.

TASTING NOTES

Intense and deep ruby red in colour, the noble Madonna della Querce presents a broad and fascinating nose. Varietal notes dominate, with ripe red fruit and jams, all accompanied by the spicy scent of wood, which remains in the background. The link between nose and palate is perfect. In the mouth it is ethereal, long and mineral, the tannins are well made, dense and elegant. A deeper analysis reveals a medium alcohol content and excellent levels of acidity and extractive substances. A wine that stands out above all for its elegance and refinement.

GRAPE VARIETIES

Sangiovese

SOIL CHARACTERISTICS

The soil is of Pliocene origin, dating back 2.5-5 million years. The texture is homogeneous, consisting of an alternation of tufaceous clay and sand.

PRODUCTION AREA

La Piaggia vineyard, a small plot of one and a half hectares with soil and climate characteristics highly suited to Sangiovese.

ALTITUDE

From 370 metres a.s.l.

YEAR(S) OF PLANTING

2005

VINIFICATION

After careful selection of the grapes, soft pressing follows. Fermentation takes place in stainless steel at a controlled temperature of 26-28°C. Maceration on the skins lasts for 28-30 days, with pumping over.

MATURATION

At least 20 months in large casks followed by a period of refinement in the bottle

AGEING POTENTIAL

About 25 years

AVERAGE ANNUAL PRODUCTION

4,500 bottles



Az. Maria Caterina Dei

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