

ROSSO DI MONTEPULCIANO D.O.C.



VINTAGE 2019

2019 is considered a very good vintage: the summer was warm and dry, with only two episodes of rain (one in July and one in August).

September temperatures remained within the average for the time of year. In October rainfall was low, but it rained frequently.

The wines of 2019 are very interesting and of very high quality. Upon tasting, the wines present intense colours, an excellent aromatic expression of the varietal, concentration, and an exquisite texture.

Rosso di Montepulciano is the youngest red wine in our production. Most of the grapes come from the "Martiena" vineyard, an area also suitable for the production of Vino Nobile.

TASTING NOTES

The wine has a lively ruby red colour and a fresh, fruity aroma. The tannins are of excellent quality: a characteristic which makes it enjoyable from a young age even if its potential exceeds five years of bottle ageing.

GRAPE VARIETIES

Predominantly Sangiovese, with small quantities of complementary varieties.

SOIL CHARACTERISTICS

The soil, tufaceous with the presence of sedimentary rock, brings out the fruity flavour of the wine and makes the Sangiovese very pleasant even when young.

PRODUCTION AREA

The Martiena vineyard, located in front of the winery, and whose grapes immediately reach the reception area during the harvest.

ALTITUDE

300-350 metres a.s.l.

YEAR(S) OF PLANTING

Between 2007 and 2011

VINIFICATION

After soft pressing, fermentation takes place in stainless steel at a controlled temperature of 26-28°C. Maceration on the skins lasts for 10-14 days, with pumping over.

MATURATION

In stainless steel and refined in the bottle

AGEING POTENTIAL

At least 5 years

AVERAGE ANNUAL PRODUCTION

100,000 bottles



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