

# VINO NOBILE DI MONTEPULCIANO D.O.C.G.



## VINTAGE 2017

The summer was warm and dry, therefore to make Vino Nobile we selected the best terroir, where the soil is suitable to face the lack of water and the high temperatures.

We exploited part of Martiena vineyard, where the tuff and sandy soil guarantees high acidities and some fresh and fragrant aromas to the grapes. On the other hand, the clay in Ciarliana vineyard ensure the water supply to the plants during the whole summer.

The wine already shows a pleasant and complex nose, and we do not need to wait for a very long time to enjoy this wine at its best. Nevertheless, the quality of our Vino Nobile guarantees a long aging potential, for even 10-15 years.

*Vino Nobile di Montepulciano is the symbolic wine of our territory: the perfect example of the expression that Sangiovese takes in the area of Montepulciano.*

### TASTING NOTES

The Vino Nobile di Montepulciano has a brilliant ruby red colour, with garnet tinges as it ages. It has an intense bouquet with aromas of ripe cherries, plums and violets. It represents the perfect combination of structure and elegance: its full body and velvety tannins are balanced by its fine acidity. The wine is decidedly persistent and harmonious.

### GRAPE VARIETIES

Mainly Sangiovese, with small quantities of complementary varieties.

### SOIL CHARACTERISTICS

Predominantly clay with the presence of sand (tuff) which gives the wine its intense colour, full body and capacity for ageing.

### PRODUCTION AREA

The main vineyard from which we get the grapes for our Vino Nobile is "La Ciarliana".

### ALTITUDE

300 metres a.s.l.

### YEAR OF PLANTING

Between 2000 and 2013

### VINIFICATION

The vinification technique consists of soft pressing, fermentation in stainless steel at a controlled temperature of 26-28°C and maceration on the skins for 15-20 days with pumping over.

### MATURATION

Maturation for a minimum of 24 months, of which at least 18 months is in 50 hl Slavonian oak casks.

### AGEING POTENTIAL

At least 10-15 years

### AVERAGE ANNUAL PRODUCTION

120,000 bottles



Az. Maria Caterina Dei

Via Martiena 35, 53045 Montepulciano, (Siena) – Italy

☎ +39 0578 716878 📠 +39 0578 758680 ✉ info@cantinedei.com