



ROMEO



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

This is the wine that I really enjoy to make. When I decided to produce it, in 1988, I wanted to freely interpret my idea of Vino Nobile, using the best of the tradition but at the same time using my fantasy. For the ageing process I prefer tonneaux barrels and i reduced the period from 24 to 18 months . I prefer to left the Lipitiresco to age in bottle from 12 to 18 months, depending on the quality of the harvest and I realise it on the market not before the December after the second year of ageing. Since the year 2000, Lipitiresco, who was born as IGT, has been classified as Vino Nobile the one that better reflects my personalty and the one that I consider the perfect "guardian" of this wine region.

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Possibility of ageing: 15/20 years

Serving suggestion : The Nobile Lipitiresco is a wine that goes well with rich meat dishes or mature cheese . With the passing of the years Lipitiresco becomes an excellent meditation wine