



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

The different "noble" grapes coming from my vineyards are chosen manually and vinified in stainless steel tanks, followed by maturation in small French oak barrels where the Noble acquires all of its features. The aging is completed by a period of several months of bottle that coincide with the hot summer months to better deal with his first summer as a finished My Noble is put on the market only in September after the second year of production when it reaches the best conditions for tasting.

My interpretation of Vino Nobile therefore fits among the most traditional of this area and offers a classic view and respectful use of Sangiovese Prugnolo Gentile.

Grapes: Sangiovese, Colorino, Mammolo

Possibility of ageing: 10 to 15 years.

Serving suggestions: Aged wine perfectly matchable with important second dishes as the Fiorentina t - bones or seasoned cheeses.