



ROMEO



**VINO NOBILE DI MONTEPULCIANO
RISERVA DEI MANDORLI
DOCG**

Coming and visiting my winery in early spring, one can have the opportunity to understand why this unmistakable vineyard is called "the Almond": the almond trees in bloom, that encircle, enliven the landscape still winter, making it more colorful and lively. And 'in this vineyard that I get the grapes for my Riserva that I can produce only in particularly good years and which differs from the Vino Nobile vintage, as well as to the origin of the grapes, even for the period of maturation that goes up to three years and the type of wood used: the french oak barrels. The 'aging in bottle can last for up to 12 months. I consider the "Riserva dei Mandorli " as the link between the Vino Nobile and Lipitiresco because it collects some characteristics and qualities of both wines.

Grapes: Sangiovese, Colorino, Mammolo

Possibility of ageing: 15 to 20 years.

Serving suggestion Important wine ideal with structured dishes like wild boar or deer and seasoned cheeses.