



ROMEO



ROSSO DI MONTEPULCIANO D.O.C.

The grapes for the production of my Rosso di Montepulciano come from the same vineyards of Vino Nobile and are fermented as I wanted to produce a Vino Nobile di Montepulciano and I do this to extract the maximum in structure, perfumes and persistence.

The maturation lasts for about 6 months in stainless steel vats and a few months in bottle conclude the short production cycle of this wine, which I love because it shows the more "fruity and young" side of Prugnolo Gentile.

Few months in the bottle follows to develop and enhance the aromas and smoothness.

Grapes: Sangiovese, Colorino, Mammolo

Possibility of ageing: 5 – 7 years

Serving suggestion: young wine that can be served throughout the meal that finds its balance with appetizers or main courses. Excellent served with the local crostata tart with jam "Coscia di Monaca" a variety of plums that grows in our Montepulciano hills.