



CAPOVERSO

## BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

[www.bacchanalwines.com](http://www.bacchanalwines.com) - [fp@bacchanalwines.com](mailto:fp@bacchanalwines.com)

### ROSSO DI MONTEPULCIANO DOC



**Denomination:** Rosso di Montepulciano DOC

Manual harvest between the second half of September and the first of October, according to the climatic situation of the year. Selection of the grapes in the vineyard with attention to perfect ripeness. Vinification in small steel vats. Fermentation and maturation in steel.

Ruby red. Intense, winy and typical bouquet with hints of red fruit. At the palate it is round, generous, dry and harmonic and has a firm and well balanced personality. Good persistence.

**Location of the vineyard:** Loc. Argiano- Comune di Montepulciano

**Blend:** Sangiovese and Canaiolo

**Altitude:** 350-400 m.s.l. – Facing South / South-East

**Soil type:** silt and clay in balance

**Cultivation system:** Spurred cordon

**Density per hectare:** 6.000 plants

**Harvest:** manual

**Maceration:** 18 - 20 days at the temperature of 25-30°

**Maturation:** In steel

**Size of the bottle:** 750 ml

**First vintage produced:** 2002

**Service temperature:** 16/18°