



CAPOVERSO

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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VINO NOBILE DI MONTEPULCIANO DOCG



Denomination: Vino Nobile di Montepulciano DOCG

Mainly Sangiovese with a small percentage of Merlot.

Manual harvest takes place in October, with a careful selection of the grapes in the vineyard; vinification with maceration on the skins for 18\20 days.

During fermentation special attention is given to pumping over that are done manually and at the given temperature. Then the new wine is transferred to 50 hl oak barrels for about 12\16 months, followed by ageing in the bottle. A careful selection of the clones, together with special attention during the harvest period, enable this wine to have a long life, with velvety tannin that develop over time.

Ruby red. Rich and refined bouquet.

Intense on the nose, it opens up with elegance unveiling notes of sour cherry, roasted almonds and coffee. Round bodied, harmonious, firm and enveloping.

Long persistence with velvety and well balanced tanninic hints.

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

Blend: Sangiovese and Merlot

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

Soil type: silt and clay in balance

Cultivation system: Spurred cordon

Density per hectar: 6.000 plants

Harvest: manual

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

Maturation: In 50 hl oak barrel

Size of the bottle: 750 ml - 1500 ml

First vintage produced: 2000

Service temperature: 18/20°