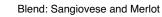


Vino Nobile di Montepulciano DOCG

Ruby red. Rich and re ned bouquet. Intense on the nose, it opens up with elegance unveiling notes of sour cherry, roasted almonds and coffee. Round bodied. harmonious. rm and enveloping. Long persistence with velvety and well balanced tanninic hints.



Altitude: 350-400 m.s.l.

Soil type: silt and clay in balance

Maturation: In 50 hl oak barrel

Imported by Bacchanal Wine Imports www.bacchanalwines.com



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Blend: Sangiovese and Merlot

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