

VINO NOBILE DI MONTEPULCIANO DOCG

2019 | Red Wine



Italy, Tuscany

Corte alla Flora

Case Size: 6

Ruby red, bright and strong. Intense and fragrant, with clear-cut fruity notes of raspberry, sweet violet and blackberry, followed by vanilla and coffee. Soft and velvety at first, the acidity is well balanced and in harmony with the alcohol and the tannins, the latter are present but not aggressive. A wine of substantial body and structure, it has great character and is highly suitable for ageing.

Vinification:

The grapes are hand picked and fermented in stainless steel tanks at controlled temperatures followed by maceration for 20 days with repeated remontage, racked off the lees and gently pressed. Then malolactic fermentation occurs in tanks at 20C and then transferred to barrels. Here, the wine ages for 18 months in Allier barriques then 10 months in the bottle.

Grape Varieties: Cabernet Sauvignon| Merlot| Prugnolo Gentile

Classification: DOCG | **ABV:** 13.5% | **Closure:** Natural Cork