



Vino Nobile Di Montepulciano

General Notes: Sangiovese is the most common black grape variety in Italy. It is located from Romagna to Campania, but it is in Tuscany its best place, where traditionally, it generates some of the most significant wines of the Bel Paese. It is an ancient vine, probably of Sicilian-Calabrian origin, being genetically similar to Nerello Mascalese, Frappato, Perricone, Gaglioppo and Greco Nero. It has strong character and strong personality, which place it among the most recognizable varieties in the world. With Sangiovese, can be produced wines that are very different from each other, fresh and fruity or more complex and destined for long aging. It cannot be defined as an "easy" vine: quite vigorous, of late ripening and sensitive to some diseases of the vine, it knows how to give, however, liquids of extraordinary fineness and elegance. With aromas ranging from violet, the cooler limestone areas, to the ever-ripe cherry, of the warmest clayey-sandy areas. Its longevity, when the wine finds the right reductive evolution, is expressed in an olfactory minerality belonging only to the great wines. Production process: Destemming, partial pressing (30% of the total quantity) and fermentation in conical barrel at controlled temperature for maximum 30 days. After devatting follows the malolactic fermentation in stainless steel. Aging: 24 months in French Tonneaux and in big barrels. 5 months in bottle

Gastronomical Matching: Game, Roasted wild pork,

Product Description

Winery: Cantina De Ricci

Region: Tuscany

Grape: Sangiovese

Production Area: Montepulciano (Siena)

Appellation: DOCG

Harvest Period: End September

Soil: Calcareous Clay and Sandy

Plant Breeding: Guyot and Spurred Cordon

Serving Temperature: 18°C.

Alcohol Strength: 13,5%

Tasting notes: Color: Deep Ruby Red Nose: Violet, Rose, Black Cherry, Plum, Blueberry, Raspberry, Vanilla, Tobacco, Chocolate, Cinnamon, Pink Pepper. Mace, Menthol Palate: Good tannin, balanced, full body, pleasant and long finish with notes of black cherry, raspberry and plum.

Deer, Seasoned cheeses