

## VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2020

This wine is made with Sangiovese grapes highlighting the balanced and harmonious traits of its habitat. The wine shows a sleek medium body, seamless tannins and a distinctive tasting profile. Great for the 'now' it reveals an impressive ageing potential.

### 2020 VINTAGE

The rather mild and dry winter of 2020 mirrors that of 2019. The heavy rains after flowering caused some difficulties that our team was however able to manage excellently. Thanks to the great water retention capacity of our clay-rich soils, the bunches have easily overcome the summer heat and preserved their acidity.

### TASTING NOTES

In the glass it shows garnet red reflections. On the nose, it offers aromas of small red fruits, pomegranate and the unmistakable violet scent of good Sangiovese. In the background a touch of vanilla and tomato leaf. The palate is well balanced, with sweet notes of ripe cherries and plum jam, supported by precise and elegant tannins. The body is dynamic and compelling and the pleasant drinkability is accompanied by good persistence.

#### GRAPES

100% Sangiovese

#### ALCOHOL

13,5%

#### PRODUCTION

187.798 bottles

### FROM VINEYARD TO VINIFICATION

#### SOIL TYPE

Sedimentary soils of marine origins, calcareous with variable quantities of clay and sand from the Pleistocene (3 million - 120.000 years ago) at Le Capezzine, Lodola and Matracchio, from the Pliocene (3-5 million years ago) at I Poggetti, Le Badelle, Il Greppo, Banditella and El Grasso.

#### VINEYARD SPECIFICS

Vineyards were planted between 1995 and 2017. The vines are bush-trained, guyot and cordon-trained at an altitude of 270 - 375 metres a.s.l. and grow at a density of 2.564 - 5.880 plants / hectare.

#### HARVEST

5 - 15 September

#### VINIFICATION

20-25 days of maceration at controlled temperature. Alcoholic fermentation is carried out by the yeasts selected from our *pied de cuve*.

*Pied de cuve* is the first batch of grapes that is harvested in advance to select the yeasts naturally present on the skins. These will become the basic yeast for the fermentation of the grapes, which will be harvested later. This process enhances the link between the wine and its vineyard, thus sealing its sense of place.

#### AGEING

At least 18 months, mainly in Slavonian oak casks, as well as French oak barriques and tonneaux

### AWARDS

2019: 92 pts James Suckling | 91 pts Vinous | 91 pts Wines Critic  
91 pts Wine & Spirits

*The sediments you might find in this wine show that it is made of pure Sangiovese with minimal intervention. The deposit is due to its high content of a natural antioxidant called quercetin, which is perfectly safe. This is not a flaw, it is a characteristic of the pure Sangiovese.*

