

VINO NOBILE DI MONTEPULCIANO D.O.C.G. TOSCANA 2021

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.

2021 VINTAGE

Temperatures in early spring 2021 were higher than usual. However, no one would have expected a winter weather episode in April; frost causes substantial damage affecting the yield but, luckily, not the quality. A mild summer with generally cool temperatures mitigated the lack of rainfall. The abundant water reserves stored in the soil during the winter allowed the grapes to ripen properly.

TASTING NOTES

In the glass, it displays a vibrant colour with purplish-red highlights. On the nose, aromas of small red berries, pomegranate, and the unmistakable scent of violet typical of fine Sangiovese. In the background, a hint of vanilla and tomato leaf. On the palate, it is well balanced, with a vein of acidity that lends length and liveliness. Flavourful and crisp, with sweet notes of ripe cherry and plum jam. The dynamic body is supported by precise, elegant tannins. The enjoyable drinkability is accompanied by a long, lingering finish.

GRAPES

100% Sangiovese

ALCOHOL

14,5%

PRODUCTION

77.772 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

3 - 20 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 partly in large barrels and partly in tonneaux

AWARDS

2020: 94 pts James Suckling

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.

