



MONTEMERCURIO

Cantina in Montepulciano

VinSanto Di Montepulciano d.o.c. **“1986”**

AVERAGE AGE OF THE VINEYARDS: 50 YEARS

ALTITUDE: 450 METRES ABOVE SEA LEVEL

EXPOSITION: SOUTH WEST

SOIL: MIXED SOIL WITH GOOD PRESENCE OF CLAY

GRAPES: MALVASIA BIANCA, CANAILOLO BIANCO, PULCINCULO (GRECHETTO), TREBBIANO TOSCANO AND SANGIOVESE

YELD PER HECTARE: 30 QUINTALS

ALCOHOL: 15,5% VOL.

SERVING TEMPERATURE: 10 – 12 ° CELSIUS

TASTING NOTES: AMBER YELLOW COLOUR, WITH ORANGED TONES. THE BOUQUET IS VERY COMPLEX, WITH HINTS OF DRIED FRUIT, FIGS, CANDIED ORANGE PEEL AND HONEY. IN THE MOUNTH IS VERY LONG, PERSISTENT, SWEET AT THE END BUT WITH A GOOD ACIDITY.

PRODUCTION TECHNIQUES:

VINIFICATION: THE GRAPES ARE HARVESTED BY HAND AND PUT IN AN AIRY ROOM FOR AT LEAST 3 MONTHS AFTER THE HARVEST PERIOD (UNTIL JANUARY OF THE YEAR AFTER THE HARVEST) . THEN THE GRAPES ARE PRESSED AND THE MUST IS MOVED IN TYPICAL OAK, CHESTNUT AND CHERRY TREES BARRELS (KEGS)

AGEING: 25 YEARS IN KEGS

AGEING IN BOTTLE: 6 MONTH AT LEAST

PRODUCED BOTTLES: 992

SUGGESTED WITH: TYPICAL WINE FOR MEDITATION. VERY GOOD WITH FOIE GRASS, CACKES WITH CHOCOLATE AND SOME CHEESES WITH BLUE-GREEN MARBLIN

