

VINO NOBILE DI MONTEPULCIANO D.O.C.G. “MESSAGGERO”

AVERAGE AGE OF THE VINEYARDS: 15 anni

ALTITUDE: 450 metres above sea level

EXPOSURE: South – West

SOIL COMPOSITION: Medium mixture with clay

GRAPES: 95% Sangiovese, 5% Canaiolo nero

YELD FOR HECTAR: 30 quintals

ALCOHOL: 14,5%

SERVICE TEMPERATURE: 16° - 18°

SERVING SUGGESTIONS: Serve on wide glasses, open the bottle possibly 30 minutes serving.

ORGANOLEPTIC DESCRIPTION: Cherry and Marasca notes on elegant balsamic and spicy.

VINIFICATION: the grapes are selected carefully after handpicking, fermented in small containers to facilitate extraction of the various components of the skins. The fermentation is made with natural yeast, in full respect of the territory, with a period of time when the wine is in contact with the skins for 18 – 20 days. During this period are made short follature and pumping.

AGING: The wine is then transferred to Slovenian oak casks from 40hl for 18 months and 6 months in oak from 10 hl. During this period we operate decanting to make the wine clear and prepare it to bottling. Before that we made a filtration without any clarification to keep intact the organoleptic properties.

BOTTLE AGING: At least one year.

