



MONTEMERCURIO

Cantina in Montepulciano

Rosso di Montepulciano D.O.C.

“PETASO”

AVERAGE AGE OF THE VINEYARDS: 10 YEARS

ALTITUDE: 450 METRES ABOVE SEA LEVEL

EXPOSURE: SOUTH WEST

YIELD PER HECTAR: 5.000 KG OF GRAPES

PERFUME: Mature fruit, cherry, spicy and vanilla notes.

ALCOHOL: 14 %

ACIDITY: 5,2 gr/l.

SERVING TEMPERATURE: 16-18°C

SERVING SUGGESTIONS: serve on wide glasses .open the bottle possibly 30 minutes before serving.

GRAPES: 95% Sangiovese, 5% Merlot



PRODUCTION TECHNIQUE

VINIFICATION: After a careful manual selection of the grapes in the we let the grapes ferment separately in small containers to have the best extraction from the skins. Fermentation is made without selected yeast, in the full respect of the area characteristics.

The period of time in which the skins are in contact with the juice varies according to the grape variety from a minimum of 15 days to a maximum of 20 days. During this period we do pumping-over integrated with punching down.

AGEING: the wine is transferred in small Slovenian oak casks where the malolactic fermentation takes place. The wine is kept here for 16 months. During this period we operate decanting to make the wine clearer and prepare it to bottling. Before that, we provide a very soft filtering without any clarification, to maintain unaltered all the wine properties.

BOTTLE AGEING: at least 10 months in the bottle

PRODUCER'S NOTE: The Rosso di Montepulciano does not represent the vino nobile “ little brother “ to us, but a wine with its own identity and story. It is the result of a selection of grapes in the new Sangiovese Vineyard and a little percentage of merlot fermented with great care to exalte drinkability and agreeableness. The Rosso di Montepulciano is aged in big oak casks as tradition requires. It is a quite complex wine born from the area we thought being more suitable to produce an authentic Rosso di Montepulciano . This wine can be kept for many years and can accompany quite well many typical tuscan dishes.