MONTEMERCURIO
Cantina in Montepulciano

ROSSO DI MONTEPULCIANO D.O.C.
"PETASO"



AVERAGE AGE OF THE VINEYARDS: 20 anni

ALTITUDE: 450 meters above sea level

LOCATION OF VINEYARD: in the East side of Montepulciano Hill

EXPOSURE: South – West

YELD FOR HECTAR: 5000 kg of grapes

ANNUAL PRODUCTION: 8000 Bottles

SOIL COMPOSITION: Medium mixture with clay

ALCOHOL: 14,5%

GRAPES: 95% Sangiovese, 5% Merlot

SERVICE TEMPERATURE: 16° - 18°

ORGANOLEPTIC DESCRIPTION: Ruby red color, scents of cherry with elegant spicy and vanilla notes. In mouth is enveloping, good structure with tannins of good quality, soft and juicy.

RECOMMENNDED WITH: Good with meat, cured meats and pecorino cheese.

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. The period of time where the skins are in contact with the wine varies from a minimum of 15 days to maximum of 20 days. During this period are made pimping over and punching down.

AGING: The wine is then transferred to French oak casks from 40hl for 12 months.
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 12 months.