



Rosso di Montepulciano DOC

Crus / Casale, Maramai

Exposure / S/SE/SW

Altitude / 300-350 m.a.s.l.

Soil type / Silty-clay

Age of vines (year of planting) / 1970- 1993- 1997- 2001

Planting density / 3.300 (old)-4.500-5000 (new) vines/ha

Varieties / Prugnolo Gentile 90%, Merlot 10%

Growing system / guyot and spur pruning

Yield / 40 hl/ha

Wine making process / Fermentation and maceration on the skins in stainless steel vats at controlled temperature (28° C) with local yeasts for about 15 days and daily pumping over

Average n. of bottles / 30.000 0,75 litre bottles

Colore / Bright ruby red

Nose / Hints of red fruits, particularly cherry and raspberry

Palate / Dry, fresh, with persistent but silky tannins, very pleasant

Serving suggestions / Its freshness makes this wine suitable for all types of dishes. It goes well with first courses, charcuterie, semi-aged cheeses as well as certain fish dishes

[📄 DOWNLOAD WINE SHEET](#)

[📄 DOWNLOAD LABEL](#)