

# Messaggero

Nobile of Montepulciano D.O.C.G.

The “Messaggero” Nobile wine of Montepulciano, has been developed from the careful selection of our best Sangiovese grapes that have been cultivated in the optimum zones of the DOC region. It has always been our aim to highlight the specialities of those vineyards that produce grapes of the highest quality. The Messaggero wine exemplifies the finesse, elegance and the character of the great wines of Montepulciano which are matched to the qualities and strengths that only the greatest terroirs can impart and guarantee, to the wines. It is for this reason that we produce this Nobile type wine solely with Sangiovese grapes, because we fervently believe in our vines and in our traditions.





# Technical Sheet

## Median age of vines

10 years

## Elevation

450 mtrs above sea level

## Exposure

South Westerly

## Yield per hectare

5000 kgs per hectare

## Colour

Intense and deep ruby

## Bouquet

Aromas of sweet cherry and maraschino cherry with traces of balsam and spices

## Flavour

Full and robust leaving the palate with typical subtleties of the Sangiovese grape

## Alcohol

14,5%

## Acidity

5.5 grams per litre

## Serve with

Accompagna formaggi stagionanti, carni rosse e cacciagione

## Serving Temperature

16-18° c

## Serving method

Serve in large vessels ensuring that the bottle has been opened at least 30mins. beforehand

## Grape type

100% Sangiovese

# Production techniques

## Fermentation

After harvesting by hand, the juice of the crushed grapes are stored in small containers to extract the most components from the skins. The fermentation is then assisted with natural yeasts of the area (terroir), keeping the new forming wine under the skins for at least 18-20 days whilst gently pressing (follature) and occasionally stirring the skins through (rimontaggi).

## Maturation

The wine is then stored in 40hL (4,000 litres) Slovenian oak vats where it rests for at least 18 months and then transferred to smaller 10hL (1,000 litres) vats for at least another 6 months. During this period some light transferring between vats occurs to stabilise the wine and then it is gently filtered, but not clarified, thus still allowing the wine to maintain all the intrinsic organic components.

## Cellaring

Finally, a further 12 months in bottles.

## Serve with

Accompagna formaggi stagionanti, carni rosse e cacciagione

## Serving Temperature

16-18° c

## Serving method

Serve in large vessels ensuring that the bottle has been opened at least 30mins. beforehand

## Grape type

100% Sangiovese