

Burberosso.

Vino Nobile Di Montepulciano D.O.C.G.



Wine, spiral-seashed
and full of wonder,
amorous,
marine,
never has one goblet contained
you,
one song, one man,
you are choral, gregarious,
at the least, you must be
shared.

from ODE TO WINE by Pablo Neruda

BURBEROSSO

APPELLATION	Vino Nobile di Montepulciano D.O.C.G.
AREA OF PRODUCTION	Montepulciano – Tuscany
GRAPE VARIETY AND BLENDING	Prugnolo Gentile – Canaiolo – Mammolo
SOIL COMPOSITION	Silty Clay Loam
VINEYARD AVERAGE ELEVATION	500 m a.s.l.
EXPOSURE	South-west /South
CULTIVATION TECHNIQUE	Spurred Cordon
VINE STOCK DENSITY PER HECTARE	4,700
YIELD PER HECTARE	6 tons

VINIFICATION

The significance of this renowned wine, the beauty and the reputation of this land with its terroir and vines have instilled in us deep respect for the century-old wine tradition of Montepulciano.

By this criterion, the numerous passages on the grapevines, while harvesting, enable the grapes to be picked by hand just at the time of their optimum phenolic maturation in order to achieve a high-quality product; grapes are then carried from the vineyard to the winery, where they are submitted to a further quality control before pressing.

After obtaining the must, it is left to ferment at a controlled temperature of 27°C, enabling tannin and color to be enhanced. Its maceration on grape skins continues for 10 days and the malolactic conversion takes place when the wine has already been put into the barrel.

Burberosso, a gentle and noble wine, is first left to age for at least 18 months in 25- and 50- hectoliter oak barrels, followed by a further ageing time in bottle before release, thus featuring the best of its 'noble' and 'austere' character, as the very Nobile di Montepulciano is required to be.

ORGANOLEPTIC QUALITIES

Color: ruby red with glints of purplish red.

Bouquet: complex, intense with notes of mixed berries, especially black- and redskin berry fruits.

Tasting notes: full-bodied, sapid and well-balanced, charming and attractive.

ALCOHOL CONTENT	14% vol.
SERVING TEMPERATURE	20° C

FOOD & WINE PAIRING

Ideal with cheese at every stage of ageing, elaborate first courses, meat, wild game and salami.

Excellent vino da meditazione to be sipped slowly while enjoying complexity.