

Rossodisera.

Rosso Di Montepulciano D.O.C.



Day-colored wine,
night-colored wine,
wine with purple feet
or wine with topaz blood,
wine,
starry child
of earth, [...]

from ODE TO WINE by Pablo Neruda

ROSSODISERA

APPELLATION	Rosso di Montepulciano D.O.C.
AREA OF PRODUCTION	Montepulciano – Tuscany
GRAPE VARIETY AND BLENDING	Prugnolo Gentile – Canaiolo
SOIL COMPOSITION	Silty clay
VINEYARD AVERAGE ELEVATION	430 m a.s.l.
EXPOSURE	South-east
CULTIVATION TECHNIQUE	Spurred Cordon
VINE STOCK DENSITY PER HECTARE	2,700
YIELD PER HECTARE	7 tons

VINIFICATION

Our interpretation of this red wine Rosso di Montepulciano is not based on making a wine which may be overshadowed by the great noble wine Nobile di Montepulciano, but it is focused on a wine with its own identity and character.

Our grapes, harvested by hand, are ready for vinification at the time of their optimum phenolic maturation, thus contributing to the achievement of the expected results. Their fermentation – as is for all other wines of ours – occurs at a controlled temperature not exceeding 25°C, whereas the following separation of wine from grape skins takes place after completion of the alcoholic fermentation.

The following ageing in 25-hectoliter oak barrels for a time ranging from 8 to 10 months enables the tannin to give the wine its right completeness.

ORGANOLEPTIC QUALITIES

Color: ruby red.

Bouquet: vinous with fruity notes of wild mulberry and flowery smells.

Tasting notes: harmonious, sapid and lively following Tuscan tradition.

ALCOHOL CONTENT 13,5 % vol.

SERVING TEMPERATURE 18°C

FOOD & WINE PAIRING

Ideal with cheese, including fresh cheese, salami, meat, wild game and first courses.

Vino da meditazione, a wine to be sipped slowly while enjoying complexity.