

142-4.

Vino Nobile di Montepulciano D.O.C.G. - Selezione



Sheet 142-Parcel 4
A unique soil,
one vineyard,
only one wine.
Terroir at the pure state.

142-4.

APPELLATION

AREA OF PRODUCTION

GRAPE VARIETY AND BLENDING

SOIL COMPOSITION

VINEYARD AVERAGE ELEVATION

EXPOSURE

CULTIVATION TECHNIQUE

VINE STOCK DENSITY PER HECTARE

YIELD PER HECTARE

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

Montepulciano, Tuscany

Sangiovese 100%

Silty Clayey

450 m a.s.l.

South-East

Spurred Cordon

2,770

6 tons

VINIFICATION

The name of this selected wine contains the concept of Terroir applied in the most rigorous meaning of the term. The plot 142 – parcel 4 has always been named Pietra Del Diavolo Vineyard (“Devil’s rock”), is a vineyard that extends for about 2 hectares around the winery. The particularity of this vineyard is given by a soil with rocky layers just a few centimeters from the surface, forcing the roots of the vines to expand in width rather than deep, capturing every more particular scent deriving from the soil. The vineyard are between 20 and 25 years old and it benefits of a favorable exposure. The sun illuminates the rows from its rising until late afternoon when the cool breeze of the valley brings coolness to the plants favoring the complete maturation of the grapes. The highly selective collection is carried out only manually. The grapes put in boxes are transported to the cellar where they are selected again before starting the alcoholic fermentation. This takes place at a controlled temperature of about 27 °C with a 15 days stay in the must. The prolongation of the fermentation days allows a complete extraction of aromas and relative shades of color. Malolactic conversion and wood aging take place in 25 HL oak barrels for 24 months. The subsequent stop in glass allows this wine to enhance all its characteristics acquired during its life cycle.

ORGANOLEPTIC QUALITIES

Color: deep ruby red with garnet reflections.

Bouquet: complex, intense with notes of black berry fruit and red fruit jam. Notes of pepper and spices.

Tasting notes: elegant body, with velvety and balanced tannins. Persistent and elegant on the palate.

SERVING TEMPERATURE

20 °C

FOOD & WINE PAIRING

It goes well with great dishes of red meat and game, seasoned cheeses and high quality salami. It is possible to interpret this wine also as a meditation wine.

