

Burberosso Riserva.

Vino Nobile di Montepulciano Riserva 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 beshared”.**

from ODE TO WINE by Pablo Neruda

Burberosso Riserva.

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

Prugnolo Gentile – Canaiolo – Mammolo

Silty Clay Loam

500 m a.s.l.

South-West /South

Spurred Cordon

4,700

6 tons

VINIFICATION

HARVEST: at a controlled temperature of about 24°C. The maceration of the must on the grape skins continues for about 15 days.

AGEING: in 25hl oak barrels for a minimum period of 24 months. The following ageing time in bottle allows the wine to manifest its best.

ORGANOLEPTIC QUALITIES

Color: excellent texture ruby red.

Bouquet: intense, complex with notes of mixed black berries and tobacco.

Tasting notes: full-bodied, excellent structure, with very dense tannic texture, well balanced and persistent.

SERVING TEMPERATURE

20 °C

FOOD & WINE PAIRING

Ideal with ageing cheese and general with flavourful courses. It invites to meditation.

