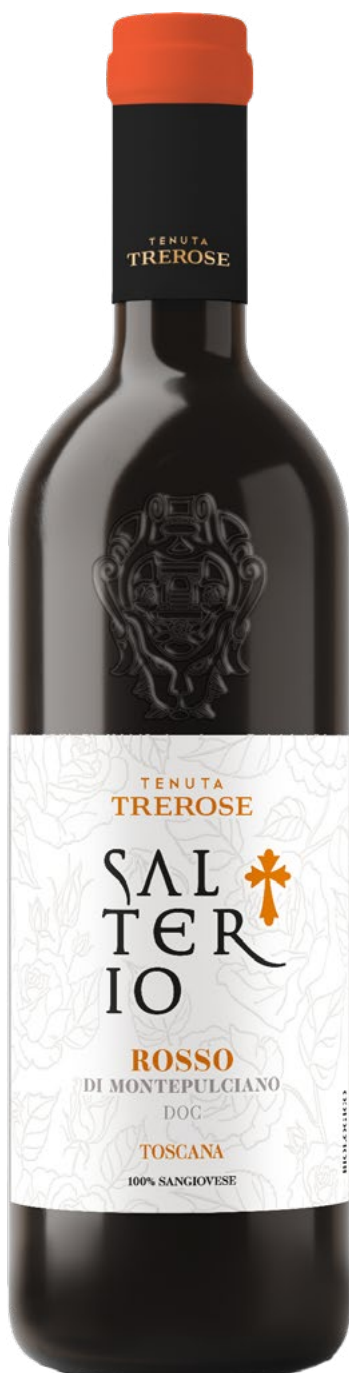


Rosso di Montepulciano Salterio



GRAPE VARIETIES

95% sangiovese (prugnolo gentile biotype), 5% colorino

PRODUCTION ZONE

Valiano di Montepulciano, on the border between the municipalities of Montepulciano and Cortona

SOIL

Sandy and silty-clay

TRAINING SYSTEM

Spurred cordon

DENSITY OF PLANTING

5000 vines per hectare

YIELD

80 quintals per hectare

AVERAGE AGE OF VINES

10 years

AGEING

In 100-hl French oak vats for 6 months

BOTTLE MATURATION

3 months

ALCOHOL

14%



0,75 lt

A bright ruby colour, with a fresh and slightly spicy nose of red fruit. A light palate, great drinkability.

Food match suggestions: Versatile and intriguing, to drink throughout a meal.