

Vino Nobile di Montepulciano Santa Caterina



GRAPE VARIETIES

100% sangiovese (prugnolo gentile biotype)

PRODUCTION ZONE

Valiano di Montepulciano, the Santa Caterina hill

SOIL

Rich in sand (sandstone) and salty clay

TRAINING SYSTEM

Spurred cordon

DENSITY OF PLANTING

5000 vines per hectare

YIELD

70 quintals per hectare

AVERAGE AGE OF VINES

20 years

AGEING

In 60/70-hl barrels for 12 months

BOTTLE MATURATION

6 years

ALCOHOL

14%



0,375 lt – 0,75 lt – 1,5 lt – 3 lt

An intense ruby-red colour with purplish glints. The nose is an explosion of red fruit – cherries in liqueur, redcurrants, blackberries, myrtle orange and myrtle – paving the way for a plush, sweet palate. The finish is long and captivating.

Food match suggestions: Ideal with meat stews, chargrilled red meat and mature cheese.