



## VINO NOBILE DI MONTEPULCIANO

# Santa Caterina

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.

### 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-hectoliter barrels for 12 months

### Bottle maturation

12 months

### Analytical data

Alcohol content 14,5% - Total acidity 5,15 g/l -  
pH 3,45

### Food match suggestions

Ideal with meat stews, chargrilled red meat and mature cheese.

### Wine format

