



## VINO NOBILE DI MONTEPULCIANO RISERVA

# Simposio

An intense ruby colour, a complex and multi-faceted nose, with notes of ripe red fruit and candied peel, and spicy and toasty sensations. The dense palate features tight-knit tannins and a caressing finish.

### Grape varieties

100% sangiovese (prugnolo gentile biotype)

### Production zone

Valiano di Montepulciano, the Colle i Palazzi vineyards, with a southwestern exposure

### Soil

Clay rich calcium carbonate concretions

### Training system

Spurred cordon

### Density of planting

5000 vines per hectare

### Yield

55 quintals per hectare

### Average age of vines

25 years

### Ageing

In 30/40-hectoliter barrels for 18 months

### Bottle maturation

About 18 months

### Analytical data

Alcohol content 14,5% - Total acidity 5,25 g/l - pH 3,45

### Food match suggestions

Ideal with structured meat dishes, such as venison stew or scottiglia (meat soup) with boar.

### Wine format

