

## VINO NOBILE DI MONTEPULCIANO D.O.C.G. “DAMO”

**AVERAGE AGE OF THE VINEYARDS:** 60 years

**ALTITUDE:** 450 meters above sea level

**LOCATION OF THE VINEYARDS:** in the East side of Montepulciano Hill

**EXPOSURE:** South – West

**YIELD FOR HECTAR:** 3000 kg of grapes

**ANNUAL PRODUCTION:** 3500 bottles \*produced only in the best years

**SOIL COMPOSITION:** Medium mixture with clay

**ALCOHOL:** 14,5%

**GRAPES:** 80% Sangiovese, 20 % Canaiolo nero, Mammolo, Colorino and a little percentage of Barbera

**SERVICE TEMPERATURE:** 16° - 18°

**SERVING SUGGESTIONS:** Serve in large vessels ensuring that the bottle has been opened at least 60 minutes beforehand.

**ORGANOLEPTIC DESCRIPTION:** aromas of ripe fruit, cassis and blackberries, enhanced with traces of tobacco, chocolate and sweet spices. High quality tannins, charged with elegance and body, which render the wine extremely adaptable to lengthy ageing.

**VINIFICATION:** After careful selection by hand in the vineyard and meticulous sorting of the berries on arrival at the winery, the grapes are separated for maturation into small containers to optimize the extraction of flavours from the skins. The fermentation proceeds without selected yeasts, relying on the natural ones inherent in the local area. Contact with the skins depends on the grape variety from a minimum of 18 days to a maximum of 25-28 days, during which brief and delicate pressings (follature) are made.

**AGING:** The wine is then transferred to small Slovenian oak casks of 10hl (1,000 liters) where the fermentation continues for at least 36 months. During this period some light transferring between vats occurs to stabilize the wine and then it is gently filtered, but not clarified, thus still allowing the wine to maintain all the intrinsic organic components.

**BOTTLE AGING:** At least one year and half

