

VINO NOBILE DI MONTEPULCIANO D.O.C.G. “MESSAGGERO”

AVERAGE AGE OF THE VINEYARDS: 20 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: 15000 bottles

SOIL COMPOSITION: Medium mixture with clay

ALCOHOL: 14,5%

GRAPES: 95% Sangiovese, 5% Canaiolo nero

SERVICE TEMPERATURE: 16° - 18°

SERVING SUGGESTIONS: Serve on wide glasses, open the bottle possibly 30 minutes before serving.

ORGANOLEPTIC DESCRIPTION: Cherry and Marasca notes on elegant balsamic and spicy.

VINIFICATION: The grapes are harvested by hand and selected, then vinified in small containers to facilitate optimal extraction of all the components from the skins. The fermentation is carried out with natural yeasts, in full respect of the territory. The wine remains in contact with the skins for 18 to 20 days, during this period we made short pressing (follature) and pumping.

AGING: The wine is then transferred to Slovenian oak and French oak casks from 50hl for 24/30 months. During this period, we operate decanting to make the wine clear and prepare it to bottling. Before that we made a filtration without any clarification to keep intact the organoleptic properties.

BOTTLE AGING: At least one year.

