

Vino Nobile di Montepulciano docg



Producer information	
Producer name	Az.Agr.Crociani
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Product information	
Name of the product	VINO NOBILE DI MONTEPULCIANO
Region	TUSCANY
Quality	DOCG
Vintage/Year	Variable
Vinification	Traditional with a long maceration, between 18 and 22 days. It is pumped over twice daily in the first seven days and one daily for the remaining time.
Storing method	Aged for 24 months in Slovenian oak barrel and at least 6 months in bottle (totally minimum 3 years)
Alcohol %	13.62%
Sugar g/liter	1.4
Acid g/liter	Acidità totale : 5,05 Acidità volatile: 0.51
Estratto secco totale	28,1
SO ₂ LIBERA (sulphites!)	28
SO ₂ TOTALE (sulphites!)	88
Grapes in %	Only NATIVE GRAPE VARIETIES from Montepulciano: 80% Prugnolo gentile (the local Sangiovese grape), 10% Mammolo grape and 10% Canaiolo Nero grape
Type of cork	SUGHERO (natural cork)
Bottles / case	6 bottles
Bottle volume	750ml
TASTING NOTES	Ruby red color with orange hints, delicate and intense bouquet with pronounced notes of violet. Dry, rounded, harmonious and full of fruit, with a lovely mouth' filling finish. It's also considered a "meditation" wine
Food matches	Roasted red meats, poultry and game, lamb, seasoned cheeses

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