

# VINO NOBILE *di* MONTEPULCIANO *Riserva “Il Saggio”*

**Grapes**

100 % Prugnolo Gentile  
(clone Sangiovese)

**Vineyard Altitude**

400 mt. s.l.m.

**Terrain**

Medio impasto tendente all'argilloso  
con buona dotazione di calcare

**Density of vines**

Approximately 6000 piante per Ha.

**Production per hectare**

56 Hl

**ABV**

14,00 % Vol.

**Bottle Size**

750ml

**Vinification:**

The Vino Nobile di Montepulciano Riserva “Il Saggio” it's made of 100% Prugnolo Gentile's grapes (typical Montepulciano Sangiovese clone), selected and coming from “Il Saggio” our selected vineyard. The harvest takes place only and exclusively at the optimum condition of fruit. The alcoholic fermentation takes place into controlled temp. stainless steel (no higher than 30 C°), the grapes are crushed and the must re-passed over the grape dregs (Rimontaggi) and with the tech of Delestage. Fermentation and maceration process, takes between 18- 22 days, following a light pressing of the grapes's skins.

**Maturation:**

Malolactic Fermentation for 36 months into Slavonia's oak casks 20 Hl, barriques and casks 5 Hl in French's oak from Allier. Before being made available for sale, the wine is refined in bottles for 6 months.

**Tasting Notes:**

Fruit, scent of spice and flowers, blueberry and black cherry sensation, harmonized and pleasing.

