



Fanetti

Vino Nobile di Montepulciano Riserva



REGION: Tuscany

APPELLATION: Vino Nobile di Montepulciano Riserva

VARIETAL(S): 80% Prugnolo gentile-Sangiovese, 15% Canaiolo, 5% Mammolo

ABV: 14%

The must ferments in tanks of reinforced concrete. The maceration lasts 20 days, with a temperature of 25 C. Daily the wine is turned. The malolactic fermentation comes naturally in December. The wine is aged in Slavonian oak casks for 4 years and more.

Produced with selected grapes bunch by bunch, it is aged in oak and wild chestnut barrels: from the initial ruby color it changes to orange with prolonged aging, assuming a delicate scent of violets and a slight bitter taste which binds perfectly with the roast game and red meat in general. Dry to drink, it leaves the palate completely free, so it is also excellent as a digestive. Despite having a very high alcohol content, however, due to its extraordinary softness, it remains extremely light on the palate and on the more delicate stomach. By the most demanding gourmets it is considered one of the best Italian roast wines. finally, it was the first Italian wine to obtain the D.O.C.G.

WINEMAKING: