

FANETTI



# Fanetti



## *Rosso di Montepulciano*

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<b>REGION:</b>	Tuscany
<b>APPELLATION:</b>	Rosso di Montepulciano DOC
<b>VARIETAL(S):</b>	80% Prugnolo gentile-Sangiovese, 20% Canaiolo
<b>ABV:</b>	14%

### **WINEMAKING:**

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 steel for 2 years and in Slavonian oak casks for 1 year.

### **VINTAGE NOTES:**

It is a wine with controlled denomination of origin D.O.C., with short aging and a lighter alcohol content than the Nobile which makes it particularly suitable for meat dishes in general.