

TERRE DEL PALIO

VINO NOBILE DI MONTEPULCIANO DOCG



GRAPES:

Prugnolo Gentile 90% , Merlot 5%, Cabernet Sauvignon 5%.

TECHNIQUES OF PRODUCTION:

Fermentation within 100 hl stainless steel tanks. Maceration for 18 days, at controlled temperature of 30°C. Aged for 18 months in barrels of Slavonia oak. Aging in the bottle at least for 12 months.

AVERAGE ANNUAL PRODUCTION:

250.000 bottles

WINE CHARACTERISTICS

COLOR: Ruby Red.

FRAGRANCE: Rich and complex, with aromas of plum and blueberry, hints of minerals and tobacco.

TASTE: Full and elegant body, high balance and long finish.

COMBINATION: Excellent with roast and grilled meat, cheese.

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