

Full name of the wine

VINO NOBILE DI MONTEPULCIANO D.O.C.G.

Production area

The wine is produced by the vinification of the best grapes from some vineyards, owned by the company, located in Salarco area, in the municipality of Montepulciano, whose vines are between 10 and 35 years old.

Type of land

The vineyards are located on soils of Pliocenic origin (clay), at an altitude of between 350 and 450 meters above sea level, with exposure to the south-east.

Grapes used

Sangiovese (Prugnolo Gentile) 80%, Canaiolo Nero 10%, Colorino and Mammolo 10%

Breeding system

“Spalliera” with rammed cord pruning. Plant density 4,500 strains per Ha

Production techniques

After the harvest (by hand), which usually takes place from the third decade of September, the selection and destemming of the grapes collected is made and the must obtained, inoculated with selected yeasts, is initiated to the **alcoholic fermentation**. This phase, carried out in steel and concrete vats, lasts for about 16/19 days at a temperature of between 26 and 28 degrees Celsius; At the same time, the skins are also macerated, which lasts for the same number of days, during which frequent daily reassembles are carried out. After dislocation, the wine is placed in steel vats or oak barrels, where it performs **malolactic fermentation**, at the end of which it is moved into oak barrels (French and Slavonia) from 8 to 25 Hl, in which it remains for 24 months; decants are carried out every 6 months. After ripening and after 2 months of decanting in steel vats, the wine is bottled for a further aging of 6/8 months before commercialization.

Quantity produced

40/50,000 bottles

The best vintages

2001, 2004, 2006, 2007, 2010, 2012, 2015, 2016 (last 20 years)

Notes

Reaches maturity after 14/18 years from the harvest and the accrual plateau is between 3 and 12 years.

Owned by the CONTUCCI

Family since the 11th century, the farm covers an area of 170 Ha, 22.5 of them with vineyards, 7 occupied by olive groves and 141 by arable and forest. Agronomic and wine aspects taken care of directly by the owners.

