Full name of the wine VINO NOBILE DI MONTEPULCIANO "MULINVECCHIO" DOCG

Production area	The wine is produced by the vinification of the best grapes from the Mulinvecchio vineyard, owned by the family, located in Mulinvecchio area, in the municipality of Montepulciano, whose vines are 25 years old.
Type of land	The vineyard, about one hectare, is located on soils of pliocenic origin (tufa sand), at an altitude between 350 and 450 meters above sea level, with an 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 crushed obtained, inoculated with selected yeasts, is initiated to the alcoholic fermentation . This phase, carried out in steel and concrete vats, lasts for about 18/20 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 10 to 15 Hl, in which it remains for 30 months; decanting are carried out every 6 months. After ripening and after 3/4 months of relax in steel vats, the wine is bottled for a further aging of 8/10 months before commercialization.
Quantity produced	6/8,000 bottles.
The best vintages	2001, 2004, 2006, 2008, 2010, 2013, 2015, 2016 (last 20 years).
Notes	Reaches maturity after 18/25 years from harvest and the accruing plateau is between 4 and 15 years.
Owned by the CONTUCC	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.

