

# FATTORIA DEL CERRO



## VINO NOBILE DI MONTEPULCIANO DOCG

*Denominazione di Origine Controllata e Garantita*

**PRODUCTION AREA:** Montepulciano (SI)

**GRAPES:** mainly Prugnolo Gentile (Sangiovese)

**VINIFICATION:** the grapes are harvest by keeping them separated by type and parcels; fermentation and maceration takes place in stainless steel tanks for 12/15 days at controlled temperature (24°-28°C) with daily pumping over; after the racking, wine is transferred into big oak barrels where it will carry out the malolactic fermentation followed by a 18 months ageing

**TASTING NOTES:** cheery and little red fruit at the nose. Elegant and bold at the palate with a long lasting finish. Roasted meat dishes and seasoned cheeses are the perfect matchings