



CASA ITALIA  
GOURMET FOOD & WINES

dei



## Rosso di Montepulciano

D.O.C.



Toscana



**Grape Varieties:** 90% Sangiovese, 5% Canaiolo Nero, 5% Merlot

**Soil Characteristics:** Clayey, mixed tufaceous

**Training Method:** Horizontal spurred cordon

**Planting Density:** 4700 per hectar

**Average Grape Harvest Per Hectar:** 60 quintals / hectar

**Vinification Techniques:** Gentle pressing; fermentation in stainless steel tanks at a controlled temperature of 26° - 28°C; maceration for 15-20 days.

**Refinement Techniques:** 3 months in 33hl Slavonian oak barrels 6 months in bottle refinement

**Aging Possibilities:** 5 years

**Number Of Bottles:** 90.000

**Description:** The Rosso di Montepulciano is a young wine with a lively ruby-red colour.

Other wines by this producer :



WL212 - Vino Nobile di Montepulciano DOCG  
6 x 750ml

WL210 - Rosso di Montepulciano DOC  
6 x 750ml



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