



CAPOVERSO



ROSSO DI MONTEPULCIANO DOC

Denomination: Rosso di Montepulciano DOC

Manual harvest between the second half of September and the first of October, according to the climatic situation of the year. Selection of the grapes in the vineyard with attention to perfect ripeness. Vinification in small steel vats. Fermentation and maturation in steel.

Ruby red. Intense, winy and typical bouquet with hints of red fruit. At the palate it is round, generous, dry and harmonic and has a firm and well balanced personality. Good persistence.

Location of the vineyard: Loc. Argiano- Comune di Montepulciano

Blend: Sangiovese and Canaiolo

Altitude: 350-400 m.s.l. – Facing South / South-East

Soil type: silt and clay in balance

Cultivation system: Spurred cordon

Density per hectar: 6.000 plants

Harvest: manual

Maceration: 18 - 20 days at the temperature of 25-30°

Maturation: In steel

Size of the bottle: 750 ml

First vintage produced: 2002

Service temperature: 16/18°