# ROSSO DI MONTEPULCIANO DOC





ABMG046296

ROSSO DI MONTEPULCIANO

TOSCANA

FATTORIA DEL CERRO

# PRODUCER PROFILE

Estate owned by:
Unipol Assicurazioni S.p.a.
Winemaker: Riccardo Cotarella
Total acreage of vine: 447 (181 Ha)
Winery Production: 850,000 bts
Region: Toscana





## WINE DESCRIPTION

While this wine is younger than the Vino Nobile, it still has nice structure and the ability to age for at least five years. Montepulciano stands on a height at the southern extremity of the Chiana Valley in the province of Siena. An ancient legend has it that Montepulciano was founded at the orders of the Etruscan king Porsenna. From its earliest origins, Montepulciano was linked with wine, as is indicated by a red-figure cylix (wine goblet) that was made in the Chiusi area. The cup is decorated with the figure of Flufluns, the Etruscan Bacchus or god of wine, who is shown, in company with a maenad, playing cottabos, a game in which drops of wine were flipped at a special target.

# **TASTING NOTES**

Vivid ruby red color. Intense and fine bouquet on the nose with notes of wild black cherry, violet and a slight vanilla undertone. On the palate it is well-balanced and elegant with a slight initial tannic note.

# **FOOD PAIRING**

Ideal with appetizers, first course dishes with meat sauces, stuffed pasta or casserole dishes and grilled red meats. Serve at 18°C in medium sized wine glasses.

### **VINEYARD & PRODUCTION INFO**

Vineyard name/appellation: Montepulciano DOC

Soil composition: Pliocene origin, with shells, stones, and some

clay content.

Training method: Spurred cordon Elevation: 350- 450 m a.s.l.

Vines/hectare: 3,300 (older vineyards); 5,000/Ha

Exposure: South east
Age: 16-26 years
Harvest time: End of September

First vintage: 1989

Production: 140,000 bottles

### **WINEMAKING & AGING**

Varietal composition: 100 % Prugnolo gentile

Fermentation container: Stainless steel tanks (7 days at 24-26 °C)

Maceration technique: Daily pumping over/7 days

Type of aging container: Slavonian big oak casks of 110 Hl

Length of aging before bottle: 3 months
Length of bottle aging: 3 months

### ANALYTICAL DATA

Alcohol: 12 %
Residual sugar: 0.1 g/l
Acidity: 4,9 g/L
Dry extract: 30.2 g/L