



Montepulciano 2013

Estate bottled dry red wine with controlled and guaranteed origin, produced from the Montepulciano variety; crop reduction applied. This wine is defined by a deep ruby red color that is emphasized through the vinification with 3% of grapes of the Vranec grape variety. The nose is intense, with aromas of ripe blackberries and wild cherries. The taste is remarkable; at the very beginning it is introducing an explosion of combined tastes of cappuccino, tobacco and fine strings of smoke, finishing with a jammy aftertaste. The harmonic acids and the soft velvety tannins provide this wine with a several-year ageing capacity.

Best served at 16-17°C, combined with red meat specialties, foie gras with onion jam, or with selected strong cheeses.

Alcohol: 14.2% by Vol.

Bottled: January 2015