



INCANTO

Vino Nobile Di Montepulciano

Region: Tuscany
Classification: DOC (1966) DOCG (1980)
Area: Comprised of slopes reaching 250 to 600 meters of altitude around the town of Montepulciano between the Orcia and Chiana rivers.

Description:

Color:	Red
Description:	Intense maroon turning to orange with age.
Type:	Dry still
Taste:	Slightly tannic, dry and harmonious.
Aroma:	Delicate and intense, of violets.
Alcohol:	12% – 13.5%
Aging:	Aged 2 years in Slavonian barrels and refined in the bottle for at least 6 months, starting January 1st following vintage.
Food:	Red meat, roast beef, venison, game, and poultry.
Temperature:	Serve at 64° – 67° Fahrenheit, 18° – 20° Celsius.



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Specifications:

Size:	12/750 ml
Case Dimensions:	13" x 10" x 12.75" (33.20 x 25.10 x 32.30 cm)
Case Weight:	35.50 lbs. (16.82 kg)
Case Cube:	0.95 cu. ft. (15.57 cm ³)
Pallet Configuration:	14 x 4 = 56 / 14 x 5 = 70
Bottle UPC Code:	0-82308-02234-2
Case UPC Code:	0-82308-92234-5
Bottle Style:	ELITE
40 Foot Container:	1,232 Cases
20 Foot Container:	616 Cases

