



GATTAVECCHI VINO NOBILE DI MONTEPULCIANO DOCG

Varietal: Sangiovese

Technical Notes:

Earthy and ripe, with lots of fruit and character, the flavors are of blackberry, mature plum and mint. The structure is medium to full-bodied, with well-integrated tannins, and a delightful finish

Food Pairing:

The colour is deep garnet. The bouquet is delicate and penetrating, with hints of mature plum, and the flavour is dry, warm and robust. It is the perfect accompaniment for red meats, game and well-seasoned cheeses. Best opened at least two hours before serving or decanted.

Vineyard Notes:

The core of the winery is located in the southern part of Montepulciano, in the area of Argiano, while other, traditional vineyards are located in Caggiolo and Ascianello. The composition of the soils, favourable exposure, and a special microclimate, make these lands particularly suitable for wine production.

Vinification takes place in the modern facility at Podere Banditella, which is almost entirely run on renewable energy. Vino Nobile and other high-end wines are refined in the historic cantinas of Montepulciano. After careful stalk removal and pressing, the grapes undergo a slow maceration that lasts 16 – 18 days at a controlled temperature that doesn't exceed 28°C. During this stage, pump-overs are carried out several times a day, diminishing as fermentation winds down. Malolactic fermentation occurs naturally during the month of December. The wine is aged for two years in medium-sized Slavonian oak casks, and small French oak barrels. This is followed by a six-month period of refinement in the bottle.



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