

2015 Vino Nobile di Montepulciano Riserva Cantine Innocenti, Montepulciano, Tuscany, Italy



The Wine:

100% Prugnolo Gentile, a very rare and unique clone of Sangiovese that is well suited for the clay-based soils of Montepulciano. This single vineyard wine was produced from organically grown grapes and aged for 36 months in French oak and 24 months in the bottle before release. With under 3,000 bottles produced each year the winery is able to do every aspect of winemaking and harvesting by hand.

The Estate:

Owned and farmed by Vittorio Innocenti, this family run property produces only Sangiovese based red wines from the Montepulciano D.O.C.G. All organically farmed, the vines are non-irrigated and trained to keep extremely low yields. Vittorio brings over 55 years of winemaking experience and family traditions passed down over many generations. This is classic Old-World style Sangiovese based wines from the town known for centuries as the wine for the noble men of Tuscany. Vittorio turned 84 years old in 2023 and is passing on his years of experience to his son Tomasso who will be taking over the production at the winery in the next decade.

Tasting Notes:

Color: maroon with brick hues

Aromas: dried cherry, dried violets, nutrient rich soil and leather

Flavor & Texture: red cherries, herbs and tobacco mingle with rustic earthy tones. The texture is round with mature, dry tannins and pronounced sangiovese acids.

Food Pairing: traditional lasagna with beef and pork served with garlic bread

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