

2017 Rosso di Montepulciano

Cantine Innocenti, Montepulciano, Italy



The Wine:

Made from a blend of three native Tuscan varietals, Prugnolo Gentile (85%), Canaiolo Nero (10%) and Mammolo (5%) all from the winery's estate property. After a hand harvest and careful hand sorting with grapes are gently pressed and fermented in stainless steel. Aged for 6 months in French oak and then another 6 months in bottle prior to release. Total production is less than 400 cases.

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 50 years of winemaking experience and family traditions passed down over many generations. This is classic Old-World style Sangiovese from the town known for centuries as the wine for the noble men of Tuscany. Vittorio turned 80 years old in 2019 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: Ruby red

Aromas: Dried red fruit with rustic, earthy tones and floral notes

Flavor & Texture: Dried cherries and strawberries lead to rustic, dry tannins with classic Sangiovese acidity

Food Pairing: Thin crust, brick over Pizza with San Marzano tomatoes, basil, oregano and shaved parmesan

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