



Rocca delle Macie



VINO NOBILE DI MONTEPULCIANO

DOCG

Grape varieties

Sangiovese (Prugnolo Gentile) 90%,
Canaiole 10%

Production Technique

The fully ripened grapes are fermented over their grape skins for at least 12 days. After vinification and racking, the resulting wine ages for an additional two years in oak barrels and refines in the bottle for at least three more months.

Wine description

Color: intense ruby red, becoming garnet over time.

Nose: intense, sophisticated, with flowery and fruity hints typical of the blend.

Taste: savory, warm, with a persistent aroma.

Winemaker's recommendations

Serve at a room temperature not lower than 18/20 °C.

A perfect companion for roasted meats, wild game and aged cheeses.

ABV 13%



750 ml