

le Bèrre

WINERY

Vino Nobile di Montepulciano

Nobile di Montepulciano DOCG

The grapes, about 90% of which are Sangiovese (known as Prugnolo gentile in Montepulciano) and small quantities of Canaiolo Nero and Mammolo, are gathered after an accurate selection at the precise moment of ripening. The wines, obtained after an accurate vinification, are aged for at least two years in oak barrels and six months in bottles. The result is a ruby red wine tending to garnet red, which has a delicate fragrance and violet aroma, with a dry and slightly tannic flavour. Alcoholic strength is about 13,5°. The Vino Nobile di Montepulciano by Podere Le Bèrre is therefore excellent with foods such as roasted meat, game and traditional Tuscan dishes.

TECHNICAL FACT SHEET:

Area of production: Cervognano

Altitude of the vineyards: 350 m

Grape variety: Sangiovese (Prugnolo Gentile) 100%

Growing system: double Guyot-trained and balanced bilateral spurred cordon

Production of grapes per hectare: 50 quintals per hectare

Harvest: second week of October

Winemaking techniques: Long-lasting maceration on the lees with intense and punching in the first stage, followed by a long-lasting static quiescent final stage. Temperature is controlled up to 30° C.

Ageing: 24 months in wood (60% in 25 hl oak barrels, 40% in small French oak barrels)

Bottle ageing: 6 months minimum

Main analytical figures: Alcohol content: 13,50/14,00% Vol

Total acidity: 5,40

Residual acidity: 1,45

