



Antico Colle

ROSSO DI MONTEPULCIANO

GRAPEVINE

95 % Prugnolo Gentile (clone Sangiovese)
5 % Merlot

ALTITUDE OF VINEYARDS

300 – 400 m above sea level

TERRAIN

Medium consistency layered, sandy, tuffaceous and clayey

PLANT DENSITY

6,000 plants / Hectare

WINE PRODUCTION / Hectare

50 Hl / Ha

ALCOHOLIC CONTENT

13,50 % Vol.

WINE-MAKING

The “Antico Colle” Vino Rosso di Montepulciano is made with a mixture of Sangiovese and Merlot grapes.

The harvest normally takes place in October, once the fruit has reached optimum condition.

The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30° C), the grapes are crushed and the must re-passed over the grape dregs. The fermentation and maceration process takes between 14-16 days. Following on from the maceration of the grape skins the wine is drawn off from the vats with a light pressing of the remaining skins and seeds.

AGING

The aging process takes place over a period of 6 months in French oak barriques.

Before being made available for sale the wine is refined in bottles for 4 months.

NOTES ON TASTING

The colour of this wine is an intense ruby red with an aroma of red fruit and berries.

With flowery undertones, an harmonious and very agreeable flavour.

To be served at a temperature of 16-18° C.

It is advised to open the wine one hour prior to serving.

To be accompanied by first courses, roasts, cold meats and cheese.

