



Antico Colle

VINO NOBILE DI MONTEPULCIANO

GRAPEVINE

100 % Prugnolo Gentile (Clone Sangiovese)

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

40 Hl / Ha

ALCOHOLIC

14,00 % Vol.

WINE-MAKING

The “Antico Colle” Vino Nobile di Montepulciano is made exclusively with Sangiovese 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 18-22 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 24 months in wooden oak casks of small and medium capacity from Slavonia. Before being made available for sale the wine is refined in bottles for 6 months.

NOTES ON TASTING

The colour of this wine is an intense and deep ruby red. The extremely fine and elegant aroma is one of red fruit and berries.

It has a long lasting and persistent flavour with a very pleasant aromatic aftertaste.

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

For an even greater appreciation of this wine it is advised to decant it into a crystal decanter prior to serving.

To be accompanied by mature Tuscan cheeses, first courses, red meats and roasts.



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