

ASTORRE NOTI™

VINO NOBILE DI MONTEPULCIANO D.O.C.G.

Grape Varietals: Prugnolo Gentile 90%, Canaiolo, Mammolo

Vineyards: located in the hilly area of Montepulciano - Tuscany

Average age of the vines: 15 years

Soil: medio impasto, calcareo

Harvest Period: late september

Vinification: fermentation and maceration for at least 20 days at a controlled temperature of 28/30 °C. Maturation for 24 months in French oak barrels (Allier), and in Slavonian oak barrels. Fining in the bottle for at least a year

Alcohol Content: 13% by vol.

Residual Sugar: 4 grams per liter

Color: ruby red with purple tones

Aroma: surprisingly fresh red fruit aroma is present along with characteristic tones of oak aging (leather and tobacco) elegant notes of dark chocolate

Palate: structured with notable tannins and a long finish

Food Suggestions: a perfect match for roast meat dishes and aged cheeses, especially Pecorino or Parmesan grana-style cheeses

Serving Temperature: 17 °C / 63 °F

