

ASTORRE NOTI™

ROSSO DI MONTEPULCIANO D.O.C.

Grape Varietals: Prugnolo Gentile 75%, Canaiolo Nero 15%, Mammolo 10%

Vineyards: located in the hilly area of Montepulciano - Tuscany

Average age of the vines: 15 years

Soil: calcareous

Harvest Period: late September

Vinification: soft press, temperature-controlled fermentation and maceration for a minimum of 15 days. 9 months fining in barriques and Tonneaux

Alcohol Content: 13% by vol.

Residual Sugar: 4 grams per liter

Color: bright ruby red

Aroma: intense, fruit and floral bouquet

Palate: dry with fruit flavors, good structure and a full-flavored finish

Food Suggestions: excellent by the glass, with pasta and meat-based sauces, red meats and roasted chicken

Serving Temperature: 17° C / 63° F

