



Antico Colle

VINO NOBILE DI MONTEPULCIANO RISERVA 2004 "IL SAGGIO"

The Vino Nobile di Montepulciano Riserva "Il Saggio", it's produced in only 2000 limited bottles, we make it with the will to express at the max the productive value of Antico Colle.

GRAPES

100% Prugnolo Gentile (clone Sangiovese)

ALTITUDE OF VINEYARDS

400 mt. s.l.m

TERRAIN

Medium consistency, layered, sandy, tuffaceous and clayey

PLANTS DENSITY

6000 plants/Ha

WINE PRODUCTION/HECTARES

40 Hl

ALCOHOLIC

14 % Vol.

WINE MAKING

The Vino Nobile di Montepulciano Riserva "Il Saggio", it's made by 100% Prugnolo Gentile's grapes (typical Montepulciano's Sangiovese clone), selected and coming from "Il Saggio" selected vineyard.

The harvest take place only and exclusively at the optimum condition of fruit.

The alcoholic fermentation take place into controlled temp. stainless steel (no higher than 30 C°), the grapes are crushed and they must re-passed over the grape dregs (Rimontaggi) and with the tech of Delestage.

Fermentation and maceration process, takes between 18 - 22 days, following a light pressing of the grapes's skins.

AGING

The Vino Nobile di Montepulciano Riserva "Il Saggio" aging, completing the Fermentazione Malolattica, for 36 months into Slavonia's oak casks 20 Hl, barriques and casks 5 Hl in French's oak from Allier.

Before being made available for sale, the wine is refined in bottles for 6 months.

NOTE ON TASTING

Fruity, scent of spice and flowers: blueberry and blackcherry sensations, armonized pleasing.

