

ROSSO DI MONTEPULCIANO DOC 2004

I PODERI DI SAN GALLO

production area: Montepulciano (S.I.)

altitude: 350 m o.s.l.

vineyard orientation: north-south

soil location: plain

varietal: 80% Prugnolo Gentile, 20% Ciliegiolo, Colorino and Mammolo

soil composition: medium, doughy, limestone and clay

harvest: from the end of September to the end of October

vinification: in stainless steel tanks

cellaring: in small Slovenian oak casks for up to 2 months

refinement: in bottles for 4 months

alcohol content: 12,5%

serving temperature: serve at 18 C.

culinary suggestions: first dishes with tomato sauce, grilled white meats, fresh cheeses

WINE CHARACTERISTICS

colour: bright, clear, ruby red

bouquet: intense notes of fresh fruit

palate: fresh, harmonious, good structure, balanced tannins, soft and seductive

Case format: 6 bottles

AWARDS AND RECOGNITIONS

Rivista "Maroni - Guida dei Vini Italiani 2007"

2003 Vintage - 80



I PODERI DI
SAN GALLO

Società Agricola San Gallo s.r.l.s - Via delle Colombee, 7 - Montepulciano (SI) - Tel. e Fax +39 0578 758330
E-mail: info@ipoderisangallo.com - www.ipoderisangallo.com

VINUM
NOVUM