



## VINO NOBILE DI MONTEPULCIANO DOCG 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: 85% Prugnolo Gentile, small quantities of Ciliegolo, Colorino and Canaiolo

soil composition: medium, doughy clay and limestone

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

vinification: Slovenian oak casts with a long maceration at a controlled temperature - up to 32 C

cellaring: 12 months in new Slovenian oak barriques, 12 months in Slovenian casks

refinement: in bottles for 4 months

alcohol content: 13%

serving temperature: serve at 20 C.

culinary suggestions: grilled meats, game, aged spicy cheeses

#### WINE CHARACTERISTICS

colour: clear, intense ruby red with hints of granite

bouquet: complex fruit flavours with hints of wood

palate: structured with sweet tannins, elegant, soft and austere

Case format: 6 bottles

#### AWARDS AND RECOGNITIONS

**Rivista "Maroni - Guida dei Vini Italiani 2007"**

2003 Vintage - 81

