

ANTICA CHIUSINA

VINO NOBILE DI MONTEPULCIANO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 2.14 ha

Soil composition: pliocene soils of medium-textured origin with the presence of shells and stones

Training method: spurred cordon

Elevation: 1,312 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: South-East

Vines age: 20 years

Harvest time: end of September

First vintage: 1995



WINEMAKING & AGING

Varietal composition: mostly Sangiovese

Fermentation

Container: stainless steel tanks

Length: 7 days

Temperature: 79 °F

Maceration

Technique: daily pumping and delestage

Length: 15 days

Malolactic fermentation: yes

Aging

Container: barriques, tonneaux and barrels

Wood: French oak

Length: 18 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0.7 g/l

Acidity: 5.6 g/l

Dry extract: 32.1 g/l



FOOD PAIRINGS

Pairs perfectly with barbecued red meats, game, and rich, elaborate dishes.



TASTING NOTE

Ruby red with a slightly garnet-colored rim.

The nose offers aromas of ripe plum and Morello cherry that evolve into hints of cinnamon, resin, tobacco, and clove.

Complex on the palate, warm and full-bodied, with a dense tannic structure and good persistence.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Riccardo Cotarella & Emanuele Nardi

Total land under vine: 300 ha

Winery production: 1,600,000 bottles

Region: Tuscany (Italy)

