

ROSSO DI MONTEPULCIANO DOC



FATTORIA DEL CERRO



PRODUCER PROFILE

Estate owned by:
Unipol Assicurazioni S.p.a.
Winemaker: Riccardo Cotarella
Total acreage of vine: 447 (181 Ha)
Winery Production: 850,000 bts
Region: Toscana

TENUTE DEL CERRO

WINE DESCRIPTION

While this wine is younger than the *Vino Nobile*, it still has nice structure and the ability to age for at least five years. Montepulciano stands on a height at the southern extremity of the Chiana Valley in the province of Siena. An ancient legend has it that Montepulciano was founded at the orders of the Etruscan king Porsenna. From its earliest origins, Montepulciano was linked with wine, as is indicated by a red-figure cylix (wine goblet) that was made in the Chiusi area. The cup is decorated with the figure of *Flufluns*, the Etruscan Bacchus or god of wine, who is shown, in company with a maenad, playing *cottabos*, a game in which drops of wine were flipped at a special target.

TASTING NOTES

Vivid ruby red color. Intense and fine bouquet on the nose with notes of wild black cherry, violet and a slight vanilla undertone. On the palate it is well-balanced and elegant with a slight initial tannic note.

FOOD PAIRING

Ideal with appetizers, first course dishes with meat sauces, stuffed pasta or casserole dishes and grilled red meats. Serve at 18°C in medium sized wine glasses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Montepulciano DOC
Soil composition:	Pliocene origin, with shells, stones, and some clay content.
Training method:	Spurred cordon
Elevation:	350- 450 m a.s.l.
Vines/hectare:	3,300 (older vineyards); 5,000/Ha
Exposure:	South east
Age:	16-26 years
Harvest time:	End of September
First vintage:	1989
Production:	140,000 bottles

WINEMAKING & AGING

Varietal composition:	90% Prugnolo gentile (Sangiovese) and 10% Mammolo
Fermentation container:	Stainless steel tanks (7 days at 24-26 °C)
Maceration technique:	Daily pumping over/7 days
Type of aging container:	Slavonian big oak casks of 110 HI
Length of aging before bottle:	3 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	1.2 g/l
Acidity:	5 g/L
Dry extract:	28.2 g/L

