



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

VINO NOBILE DI MONTEPULCIANO RISERVA DOCG

WINE DESCRIPTION

This is the most classic and the most famous wine produced by Fattoria del Cerro. Montepulciano stands on a height at the southern extremity of the Chiana Valley, 30 miles south of Siena. An ancient legend has it that Montepulciano was founded at the orders of the Etruscan king Porsenna. This Vino Nobile has an aging potential of 15-20 years.

TASTING NOTES

Vivid ruby red color. Nose of violet, wild black cherry, wild berries and touches of spices with a slight vanilla finish. Full, enveloping, fine and elegant flavor, with a tannic strength and an excellent persistence.

FOOD PAIRING

Excellent with grilled red and white meats, roasts and aged cheese.

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:	1978
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	90% Prugnolo gentile, 10% Mammolo
Fermentation container:	Stainless steel tanks (15 days at 24-28 °C)
Maceration technique:	Daily pumping over/one delestage in the middle of the alcoholic fermentation/15 days
Type of aging container:	French oak barriques, big Slavonian barrels of 110 Hl
Length of aging before bottle:	12 months in barrique + 6 months in big oak + 6 months in stainless steel
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	1.6 g/l
Acidity:	5.10 g/L
Dry extract:	31.7 g/L

