



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 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 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 Flufiuns, 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 and good concentration. Intense fragrant nose with evident fruity notes of wild black cherry and currant, together with undertones of violet and vanilla. Full bodied and well balanced sip with silky tannins and a long tasty finish.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Montepulciano DOCG
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:	400,000 bottles

WINEMAKING & AGING

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

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	1.3 g/l
Acidity:	5.25 g/L
Dry extract:	29.1 g/L

