

CANNETO

VINO NOBILE DI MONTEPULCIANO DOCG RISERVA

Grape Varieties: Sangiovese 95% Merlot e Cabernet 5%

Harvesting period: from 25^h September to 14^h October

Grape picking method: Manual

Soil type: medium, tending to clay

Exposure: south-west

Altitude: 300/400 m over sea-level

Total Hectares of vineyard: 26 hectares

Training system: spurred cordon

Vine density: 4.000 vine per hectare

Yields: 6 tons per hectare

Vinification methods: The grapes, that are carefully selected at the moment of the harvest, are submitted to soft squeezing and the stripping of their stalks, after which the must product is left to ferment in stainless-steel vats at a controlled temperature (29°C), with selected yeast. The maceration lasts for 18 days.

Maturation methods: Our Vino Nobile is aged in small French barrels (5 Hl) for 18 months, 6 months in Slavonian oak barrels (30-40 Hl) and a few in stainless-steel vats, after ageing the wine is bottled and stays to refine for another 6 months.

Main analytical data

Alcoholic strength 13,52 % Vol
Total acidity 5,60 g/l
Volatile acidity 0,52 g/l
Dry extract 30,20 g/l

Tasting note:

Food pairing: Tuscan first course dishes and red meat.

VERONELLI 2018 - 91 POINTS

BIBENDA 2018 - 4 GRAPES



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