

# CANNETO

## VINO NOBILE DI MONTEPULCIANO

Grapes	Sangiovese 90%, Merlot 5%, Cabernet 5%
Harvesting period	From 29 <sup>th</sup> September to 10 <sup>th</sup> 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	5.200 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 16 days.
Maturation methods:	Our Vino Nobile is aged in small French barrels (5 Hl) for 16 months, 3 months in stainless-steel vats and later on the wine put into bottles, where it becomes even more refined for at least six months.
Main analytical data:	
Alcoholic strength	% Vol 14,82
Total acidity	g/l 5,70
Volatile acidity	g/l 0,40
Dry extract	g/l 32,40
Tasting note:	
Food pairing:	Tuscan first course dishes and red meat.



WINE ENTHUSIAST - 92 POINTS

[www.canneto.com](http://www.canneto.com)

[cantina@canneto.com](mailto:cantina@canneto.com)

<http://www.facebook.com/fan.canneto>