



VINO NOBILE DI MONTEPULCIANO DOCG
PAGLIARETO

Grapes

Sangiovese 100% (Prugnolo Gentile)

Production Area

Tuscany

Vinification

Hand picking harvest made in the first ten days of October. Controlled temperature vinification in stainless steel containers, aging for at least 24 months, min 12 months in 5 hl French tonneaux.

Description

Dark ruby red color with intense garnet hints. Complex and characteristic bouquet, with mature fruits aroma and pepper notes, as well as plum jam and floral notes of violet, chocolate and cigar. Balanced taste, with sweet tannins and the right acidity for a dynamic long finish.

Food pairing

Excellent with the traditional Tuscan cuisine, mainly with red meat, soup and main courses with mushrooms.

Serving temperature

16° - 18°C, decanter at least one hour before serving

Bottle

Bordeaux, 0,75lt

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