



# VINO NOBILE DI MONTEPULCIANO DOCG PAGLIARETO

## Grapes

100% Sangiovese (Prugnolo Gentile)

## Production Area

Tuscany

## Vinification

Hand-picked harvest carried out within the first ten days of October. The vinification occurs in stainless steel containers at controlled temperature, and afterwards takes place the aging of the wine in French oak tonneaux (20 and 30 hl), for at least 24 months.

## 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 and braised meat, soup and mushrooms courses.

## Serving temperature

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

## Bottle

Bordeaux

## Characteristics

Residual sugar: 2 g/l