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Prugnanello Rosso di Montepulciano DOC



Vinification

Hand picking harvest made within the first ten days of October. Berries are selected on the sorting tables. Controlled temperature vinification in stainless steel containers, followed by the aging of wine in French barriques and tonneaux (30 hl/20hl), for 12 months at least.

Description

Dark ruby red color with garnet hints. Sangiovese grapes called Prugnolo Gentile with its characteristics, elegant bouquet with floral notes of violet and citrus, as well as carob and slightly spicy notes of cloves. It tastes harmonious and fruity with a pleasant and fresh finish.

Food Pairings

Excellent with bread and cold cuts, ideal with main courses and grilled meat

Sangiovese	Toscana	16-18 °C	Alcol: 14% Zuccheri: g/l