ClaSSicO

Fine Wines & Spirits -est. 2002 -





Varietal: 100% Sangiovese.

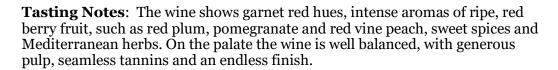
Soil: Sedimentary soils of marine origins, calcareous with variable quantities of clay and sand.

Elevation:

Practice: Dry Extract: gr / liter

Appellation: Vino Nobile di Montepulciano **Production**: 20.000 cs

Alcohol %: 13.5 ph:



Vinification: The fermentation was spontaneous. Alcoholic fermentation and maceration on the skins lasted up to 30 days, depending on the individual lots.

Aging: 18 months in large oak casks and barriques.

Food Pairing: Barberque ribs, Beef Filet, Beef Roast, Duck.



Accolades

91 pts W Enthusiast - 2015 vintage

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