



TORCALVANO NOBILE DI MONTEPULCIANO

Denominazione di origine controllata e garantita (D.O.C.G.)

THE LAND

Area of production: Made from grapes coming from the vineyards cultivated at our Torcalvano Gracciano estate, located in Gracciano area, in Montepulciano municipality.

Altitude: about 350 MASL

THE GRAPE

Vines: Prugnolo gentile (Sangiovese clone) varietal wine

Planting density: 4.000 - 5000 vines per hectare

Production per hectare: on average 7 tonnes of grapes

Yield in wine from the grapes: about 65%

IN THE WINERY

Vinification: Fermentation at a controlled temperature of 26°/28°C in stainless steel tanks with stay on the skins for at least 15 days

Ageing: in 35-hl Slavonian oak barrels for 20 months

Bottle ageing: minimum 6 months

THE WINE

Tasting: This wine, noble in name and in essence, expresses delicate, floral, feminine and very sophisticated aromas. On the palate it is balanced and elegant, with a fresh and velvety tannic finish

At the table: At our "Villa di Nozzole" we like to match it with rabbit cooked with pulled pork, stuffed with chopped liver, savoy cabbage and onions pie

First harvest: 1997

Shelf life: up to 15 years

Interesting fact: Nobile di Montepulciano, "The king of wines!", a quote from Francesco Redi ("Bacco in Toscana", 1685)



Ambrogio e Giovanni Folonari Tenute S.a.r.l.

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