



MONTECUCCO
SANGIOVESE

D.O.C.G.



VIGNE *a* PORRONA

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VIGNE A PORRONA MONTECUCCO SANGIOVESE

DOCG

THE LAND

Area of production: Produced at our Vigne a Porrone estate, in Cinigiano municipality, in the province of Grosseto, 2 Km as the crow flies southeast of Montalcino

Altitude: 350mt MASL

THE GRAPE

Vines: Sangiovese 95% - Colorino 5%

Planting density: 5.500 – 6.000 vines per hectare

Production per hectare: on average 7 tonnes of grapes

Yield in wine from the grapes: about 70% must

IN THE WINERY

Vinification: Fermentation with maceration in stainless steel vats at a controlled temperature with stay on the skins for about 25 days.

Ageing: 12 months in 500-lt “tonneaux”.

Bottle ageing: minimum 4 months.

THE WINE

Tasting: The strong Mediterranean vocation of this Sangiovese can be immediately perceived from its generous fruity aromas with lovely balsamic nuances and light spicy notes of dried aromatic herbs. On the palate it is voluminous and warm, with vigorous and ripe tannins.

At the table: At our “Villa di Nozzole” we like to match it with “ravioli” stuffed with wild boar and cinnamon with roast ragout and parmesan cheese

First harvest: 2008

Shelf life: up to 5 years



AMBROGIO E GIOVANNI FOLONARI

T E N U T E