

Azienda LA CALONICA

Vino Nobile di Montepulciano Toscana – D.O.C.G

- **Grapes:** 90% Sangiovese, 5% Merlot, 5% Canaiolo
- **Ageing:** in oak barrels for 24 months
- **Refinement in bottles:** 6 months
- **Alcohol content:** 13% Vol
- **Serving temperature:** 18° C
- **Characteristics:** Vino Nobile di Montepulciano is garnet red in colour; its bouquet is delicate and the taste is dry with a slight scent of violet; the taste is dry with a hint of tannic.
- **Serving suggestions:** the important wine is ideal with roast and grilled meat, game and mature cheeses

The Vineyard “La Calonica” is near “Le Capezzine” in the centre of a wine producing area of the very highest quality. The vineyard is on the hills of Valiano, in the Comune of Montepulciano and part in the Comune of Cortona. It is an area of great wines both red and white.

The vineyard is composed of two farms, “La Calonica” and “Capezzine Vecchie”. They are both situated on soft hills with a gentle slope, these two farms constitute the entire productive and cultural entity of about 50 hectare of which 38 are vineyard.

The vines planted in the zone of “**Nobile di Montepulciano**” are D.O.C.G. and those in the zone of “**Cortona**” are D.O.C.

