

LOMBARDO

Vino Nobile di Montepulciano D.O.C.G

Vino Nobile di Montepulciano (originally "the noblemen's wine", as it used to be served only at aristocrats banquets) is one of the oldest and most glorious Italian wines: in 1685 Francesco Redi, a writer and scientist, the author of the celebrated poem *Bacchus* in Tuscany, wrote: "...Montepulciano is the king of all wines".

Produced only in the Montepulciano township, between 250 and 500 m. above sea level, Vino Nobile was one of the first wines to obtain the D.O.C.G. controlled and guaranteed appellation of origin in 1980.

Vine used is the Prugnolo Gentile 100% a variety of Sangiovese selected in Montepulciano in the nineteenth century.

Organoleptic Features:

Colour: ruby red with garnet shades

Scent: pleasant, intense and persistent

Taste: dry, well-balanced, full body and refined

Alcoholic content: 13,50%

Ageing period: Takes place for two years in oak casks of French Allier and Slavonian oaks

Temperature: Uncork one hour before and serve at 18°C (65°F)

Gastronomy: this classic wine goes extremely well with roasted meats, game, matured cheese.

