

# LOMBARDO

## Vino Nobile di Montepulciano D.O.C.G Riserva

Vino Nobile di Montepulciano Riserva arises from a careful selection of Prugnolo Gentile (Sangiovese) picked up in our vineyard placed in Gracciano of Montepulciano, peculiar area due to the greater clay percentage at an altitude of 350 metres above sea level is rising a more powerful wine.

Differently from Vino Nobile di Montepulciano, Riserva performs a three years ageing of whom twenty-four months in French tonneaux (Allier) and minimum six months of refining in bottles.

### **Organoleptic Features:**

**Colour:** ruby-red tending towards garnet hues

**Scent:** persistent floral and fruity (sweet-smelling violet)

**Taste:** dry, harmonious, full and round

**Alcohol content:** 13%

**Temperature:** Uncork at least one hour in advance and serve at 18°C (65°F)

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

