



FRANCOLI U.S.A.



NOTTOLA ROSSO DI MONTEPULCIANO.

DOC Rosso di Montepulciano was designated in 1989 and is a younger cousin to the infamous Vino Nobile di Montepulciano. It must be a minimum 70% Sangiovese and aged at least 6 months.

REGION: Tuscany

APPELLATION: DOC

VINTAGE: 2015

VARIETAL: 95% Sangiovese, 5% Merlot

ALCOHOL: 13.5%

WINEMAKING:

Soil Composition: Clay/Limestone 6 ft. deep

Vine Training Method: Spurred Cordon

Elevation: 1100 ft.

Vine Exposure: South

Harvest Time: Mid-September Fermentation

Container: Stainless Steel Length of

Alcoholic Fermentation: 20 Days Malolactic

Fermentation: Wood/Steel Type of Aging

Container: Wood

Type of Oak: 5000 Liter Slovenian

Length of Aging before Bottling: 10 Months

Length of Bottle Aging: 6 Months

TASTING NOTES:

Intense raspberry and red to purple flower aromas, with some bright cherry. It lays full, but mild on the palate with a sweet, floral finish.

FOOD PAIRINGS:

Spaghetti with meatballs, herbed grilled pork, Tuscan bean soup, and paella with chorizo.

