



VINO NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA

SELEZIONE "MAHTI"



PRODUCTION AREA:
Cervignano Montepulciano

VARIETIES:
Trebbiano toscano, Malvasia, Grechetto

ALCOHOL BY VOLUME:
12%

ALTITUDE:
300 m. a.s.l.

EXPOSURE:
South-East

CULTIVATION METHOD:
Tipped Guyot

ORIGIN OF GRAPES:
20-year-old vineyards planted in the area with the highest temperature range night-day.

PRODUCTION:
90 quintal of grapes per hectare

VINIFICATION AND AGING:
the grapes are collected manually in boxes. After that there is a soft press with a pneumatic press. The must obtained is cooled and left to settle for 24-36 hours; at the end of this process is triggered the alcoholic fermentation, the temperature is between 14-16°C and it continues for around 10 days. After that we have another process to take away the coarse lees, after that the wine stays in the lees for around 3 months. In the end we can say that there is a long process that takes to the real wine, ready to be bottled.

HOW TO SERVE:
Best served temperature between 10-12° C. Pale straw yellow wine. Sweet and delicate in the mouth, with a pleasant sour note, it goes perfectly with fish and white meats.
