

2019 Filicheto Vino Nobile di Montepulciano DOCG, Castellani



Country: Italy

Region: Tuscany

Sub-Region: Montepulciano

Grapes: Grape Sangiovese 90 ; Grape Canaiolo 10

Tasting Note:

Ruby red with garnet hues. Aromas of red currants and blackberries. Palate is full and supple, displaying red fruit, vanilla, tobacco, and subtle leather. Round with velvety tannins, offering an elegant and balanced structure that highlights the fruity core. A wine of depth and harmony.

Winemaking:

Traditional vinification methods: completely mature grapes are harvested from vineyards and processed in membrane presses. The fermentation takes place at controlled temperatures with a prolonged maceration with the skins. The minimum ageing period is 24 months in traditional oak casks. Thanks to its character, the Vino Nobile has a great ageing potential.

Vineyard :

Filicheto Vino Nobile di Montepulciano is produced and refined in the heart of the production area, between Val D'Orcia and Valdichiana, from vineyards situated in a countryside rich in monuments, villas and country homes.

Food matching:

Italian Sausage Pasta or Aged cheese.

Code G7226119	Practice Yes
Product STILL	Acidity 5.3 g/L
Style Red, Medium-Bodied and Elegant	Residual Sugar 1.5 g/L
pH Level 3.45	Organic No
ABV 13.50 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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