

le Berne

WINERY

Vino Nobile di Montepulciano

Rosso di Montepulciano DOC

Vino Rosso has always been produced in Montepulciano, but it obtained DOC certification only in 1989. It is made with the same kinds of grapes used to produce Vino Nobile, but it is younger than Vino Nobile. Its colour is ruby red tending to purple and it has a fruity and winy perfume, which is also well balanced, persistent and slightly tannic. Vino Rosso is fit for all foods, we suggest to drink it with "pici al ragù", a typical recipe of Montepulciano. (a kind of handmade thick spaghetti with meat sauce).

TECHNICAL FACT SHEET:

Area of production: Cervignano

Altitude of the vineyards: 350 m

Grape variety: Colorino and Mammolo

Growing system: balanced bilateral spurred cordon

Production of grapes per hectare: 50/60 quintals per hectare

Harvest: first week of October

Vinification techniques: maceration on the lees with intense pumping over in the first stage, followed by a short static quiescent stage. Temperature is controlled up to a maximum of 28° C.

Ageing: 10 months in stainless steel barrels

Bottle ageing: 12 months minimum

Main analytical figures: Alcohol content: 13,00/14,00% Vol.

Total acidity: 5,30

Residual acidity: 1,50

