

Ventisei

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Vino Nobile di Montepulciano DOCG Toscana



Vino Nobile di Montepulciano 2020

VARIETALS

82.9% Sangiovese, 14.3% Merlot, 2.8% Canaiolo

VINEYARD PHILOSOPHY

Biodynamic

VINEYARD NAME

Greppo Vineyard and Le Badelle Vineyard

SIZE	ASPECT	ALTITUDE	TERRAIN
3 Hectares	Varied; depends on the vineyard	267 - 340 Meters	Hilly

SOIL TYPE	CULTIVATION	VINE AGE
Clay-rich soils from Pleistocene and Pliocene	Guyot-, bush- and cordon-trained	20 - 25 Years

CLIMATE

The mild, dry 2020 winter mirrored 2019. Post-flowering rains posed challenges, but were managed well. Clay-rich soils retained water, helping grapes withstand summer heat and maintain acidity.

HARVEST PERIOD

First two weeks of September.

VINIFICATION

20 -25 days of maceration.

AGING

Aged 24 months in wood.

LONGEVITY

8-10 Years

NO. OF BOTTLES PRODUCED

18,665

FIRST VINTAGE PRODUCED

2015

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
13.5%	5.14 g/l	28.0 g/l	< 1 g/l

TASTING & PAIRINGS

Appearance: Bright ruby red color with violet hues.

Nose: Fresh, delicate bouquet of red and black fruits with a hint of violet.

Palate: Elegant, warm, and juicy on the palate, with supple body, silky tannins, and hints of vanilla and star anise.

Pairings: Pairs well with chicken and meat dishes, as well as protein-rich vegetarian meals.

Serving Temperature: 59–64°F



Wine Spectator
92PTS

AVAILABLE FORMATS
750 ml



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