



JANÙ

MONTEPULCIANO DOC
ORGANIC

Production area: Municipality of Monteodorisio

Facing: South-East

Altitude: 250m a.l.m.

Type: DOC

Vineyard: 100% Montepulciano

Alcohol content: 15,5% vol.

Average production per hectare: About 60 quintals

Refining: Double barrique 8+8 (8 months in + 8 months in new barrique)

Growing system: High-trained with spurred cordon

Harvesting: Late October

Vinification: On-the-skins maceration for at least 25 days with 4 délestage

Colour: Intense ruby red

Bouquet: Fruity and spicy

Taste: Round, full-bodies, mouthfilling

Match with: Meat roasts

Serve at: 18-20°C

Bottle life: 10 years after being put on the market

Allergens: Sulphites

