



NERUBÈ

MONTEPULCIANO DOC
ORGANIC

Production area: Municipality of Montediorisio

Facing: South-East

Height: 190 m a.s.l.

Type: DOC

Vineyard: 100% Montepulciano

Alcohol content: 14% vol.

Average production per hectare: About 100 quintals

Refining: 12 months in durmast tonneaux

Growing system: Rows with spurred cordon

Harvesting: Hand-made

Vinification: On-the-skins at controlled temperature of 25°C

Duration: On-the-skins maceration for at least 15 days

Colour: Deep ruby red

Bouquet: Typical, fruity, spicy

Taste: Full-bodied with notes of fruit preserved in alcohol and chocolate

Match with: Typical products, roast meat and seasoned cheese

Serve at: 18-20°C

Bottle life: 5 years after sale, 10 years when stored in a suitable environment

Allergens: Sulphites

