



CARRARA Easa Fondata nel 1893

2017 VINO NOBILE DI MONTEPULCIANO

DOCC

REGION: Tuscany

ALCOHOL: 13.5%

BLEND: 90% Prugnolo Gentile 10% Canaiolo

VINIFICATION

This Vino Nobile di Montepulciano is produced and refined in the heart of Tuscany from vineyards situated in a countryside rich in history and culture between Val D'Orcia and Val di Chiana. The minimum aging period is 24 months in traditional oak casks. Thanks to its character, this Vino Nobile has great aging potential.

WINE

COLOR: Ruby red color evolving to garnet with aging. BOUQUET: Delicate with notes of violets and aromas of tobacco and leather.

TASTE: Bold tannins on the palate; dry and harmonious.

PAIRINGS

Ideal with all Mediterranean dishes, game fowls, and sharp cheeses.