



APPELLATION:	Lazio Rosso (typical geographical indication)
GRAPE VARIETALS:	Montepulciano 100%
CHARACTERISTICS OF THE VINEYARD:	Located on a hillside traversed by veins of gravel, the vineyard covers two hectares. Vine density is 5000 plants per hectare and the Guyot training system is used.
VINIFICATION:	Long maceration on the skins at 25°C, followed by punching down and délestage several times a day during alcoholic fermentation. Malolactic fermentation takes place in stainless steel tanks.
MATURATION:	In small oak casks for twelve months
AGING:	In the bottle for twelve months
LONGEVITY:	It is a wine that ages well.
COLOUR:	Garnet with ruby hues
NOSE:	Impressive nose with intense aromas of red berries (blackcurrants and blackberries) and liquorice notes
PALATE:	A wine of great consistency, warm, rich in tannins and mineral salts
SERVING TEMPERATURE:	16 - 18° C



SERGIO MOTTURA

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