



- ESTATE** : Azienda Agricola Ortaglia
- WINE** : Vino Nobile di Montepulciano D.O.C.G. RISERVA
- GRAPE** : 80% Prugnolo Gentile (clone of Sangiovese), 20% Mammolo.
- REGION** : Tuscany
- CITY** : Montepulciano
- SOIL** : Clay - Limy - Limy/Siliceous
- TASTING NOTES** : **COLOR:** Ruby red with garnet highlights due to maturation.
NOSE: Delicate and intense with pronounced notes of violet, tobacco and liquorice.
TASTE: Full bodied, dry, austere yet harmonious, big tannins and a very long finish.

COMMENTS : Vino Nobile is the second most prestigious appellation in Tuscany right after Brunello di Montalcino. As a slang it is also identified as the "Baby Brunello" because it is made with the same grape "Sangiovese Grosso" (that in Montepulciano takes the name of PRUGNOLO GENTILE) and delivers the same complexity and power in a more approachable style. It is a very big and elegant wine suitable for long ageing and perfect companion for grilled red meat and juicy medium-rare steaks!
To become a Vino Nobile di Montepulciano it needs a minimum alcoholic content of 13% and a minimum ageing of two years in oak barrels. After three years of ageing it can be qualified as a "Riserva".

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