



Nottola Rosso di Montepulciano

TUSCANY (ITALY)

Located in the picturesque countryside of Montepulciano, Azienda Agricola Nottola was founded in 1992 as the realization of Cavaliere Anterivo Giornarelli's vision; a winery that produces only the highest quality wines. Giornarelli placed Riccardo Cotarella in charge of the estate's wine production. Cotarella works alongside wine technician Francesco Bozza, who is responsible for the estate's agronomical affairs. International recognition quickly followed with the introduction of Nottola's Vino Nobile di Montepulciano wine, earning Nottola's reputation as one of the top wine producers in Montepulciano. Classified DOC.

Grapes: 80% Prugnolo Gentile, 15% Cannaiolo, 5% Mammolo.

Viniculture: Harvested during the first part of October, the vines grow from clay – limestone soil. The grape varieties are vinified separately in steel, after maceration they are aged for 6 months in Slovenian oak barrels.

Alcohol: 14% vol.

Tasting Notes

Appearance: Intense red ruby hue.

Nose: Aromas of dark berry fruits with hints of violet.

Palate: A smooth body with elegant notes of dark fruits harmoniously balanced with soft tannins.



Tuscan Wine Region of Italy

Climate: The climate of Tuscany is fairly mild, the interior parts of the region has slightly harsher weather and receives more rain. This region is home to many microclimates due to the hills throughout the region.

Tuscany produces three of the most important Italian red wines: Chianti, Brunello di Montalcino, and Vino Nobile di Montepulciano. Each of these wines is produced using the Sangiovese grape. The other leading wines in the region are "Super Tuscans" or wines made in the region of Tuscany, but not adhering to any of the DOC laws. These wines tend to use grapes that are not regionally allowed in certain wines, for example: Merlot.

Sangiovese is the leading grape used in the region, but there are also grapes used such as Merlot, Cabernet Sauvignon, and Canaiolo.

Rosso di Montepulciano wines must be aged for one year prior to their release. They are considered to be the 'sister' wine to Brunello di Montalcino, and are exciting, complex, light, and fruity.