



Nottola Vino Nobile di Montepulciano Riserva

TUSCANY (ITALY)
MONTEPULCIANO D.O.C.G

Located in the picturesque countryside of Montepulciano, Azienda Agricola Nottola was founded in 1992 as the realization of Cavaliere Anterivo Giomarelli's vision; a winery that produces only the highest quality wines. Giomarelli 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.

Grapes: 80% Prugnolo Gentile, 20% other red varieties

Viniculture: Varieties are vinified separately in steel containers with maceration between 15 to 20 days. Aged a minimum of 36 months in Slovenian oak barrels and barriques and aged 6 months in the bottle.

Alcohol: 14% vol.

Tasting Notes

Appearance: Intense ruby red with garnet tints.

Nose: Full-bodied aromas that have hints of ripe fruit, splashes of spices, coffee and touches of violet.

Palate: Rich taste and well-balanced with a dose of elegant tannin that linger.

Food Pairing: Superb with meat roasts, wild game, fowl and aged pecorino cheese.



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.

Vino Nobile di Montepulciano is made up of mostly prugnolo gentile grapes (the local Sangiovese). The vineyards of Montepulciano are located near the city of Siena, on sloping hillsides. The wine must age (by law) for two years in wood. **Riservas** must age three years.