

ICARIO



WINE & TUSCANY

VINO NOBILE DI MONTEPULCIANO D.O.C.G.

Vino Nobile di Montepulciano is the glory of our territory and the wine that has made this region renowned worldwide. As Italy's first DOCG, it is a symbol of the excellence and tradition of Italian winemaking. This vibrant, graceful wine captures the essence of Montepulciano's rich history, showcasing the refinement, complexity, and character that have earned it a place among the world's most distinguished wines. Known for its elegant structure, fresh acidity, and addictive charm, Vino Nobile continues to captivate expert wine lovers and collectors around the globe.

PRODUCTION NOTES

The hand harvest is carried out in mid-September, followed by fermentation and maceration in steel barrels at a temperature of 25-28° for a minimum of 18-22 days. The raking then takes place and the temperature is lowered to 18-20° to allow the malolactic fermentation. The refinement is done in traditional French oak barrels of 3500 lt. and 500 lt. After 18 months the wine is bottled and then aged for a further 6 months before being released on the market.

TASTING NOTES

Ruby red color tending to garnet with aging. On the nose we have a impressive intensity, remarkable balance and persistence. The aromas recall notes of fresh red and dark fruits, undergrowth and sweet spices, together with delicate floral tones. In the mouth it is full and enveloping, with a balanced and fine body.

Predominantly Sangiovese, with small quantities of complementary grape varieties

ALCOHOL CONTENT

14.5% Vol

SOIL TYPE

Tuff, Clay and Silt

