

Castelli Del Grevepesa



## VINO NOBILE DI MONTEPULCIANO DOCG

### PRODUCTION AREA

Community of Montepulciano (Siena)

### VARIETAL

Sangiovese (known as Prugnolo Gentile in Montepulciano), Canaiolo e Mammolo  
Hand-selected grapes

### VINIFICATION

Fermented at a controlled temperature of 30°C with 20 days of skin maceration

### MATURATION

18 months in Slovenian oak casks

### BOTTLE REFINEMENT

3 months prior to its release

### COLOR • BOUQUET • FLAVOR

Intense ruby red  
Vinous, full and elegant with scent of oak  
Generous, distinct, and velvety

### COMPLIMENTARY FOODS

Red meat, game meat, and roasts