

## VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2009



CONTUCCI

Grape varieties : 80% Prugnolo gentile,  
10% Canaiolo nero, 10% Colorino.

Vineyard location: Three areas.

Grape harvest: 1 - 15 october.

Fermentation time: 15 days.

Fermentation temperature: 26°/28°.

Type of container: Steel Tuns of 25/30 hl  
and oak barrels 10/20 hl.

Aging in wood: 24 months.

Refining in bottle: 6/8 months.

Bottles: 30/50.000



➤ 2009 Wine Ethusiast 94