



VINO NOBILE DI MONTEPULCIANO DOCG RISERVA

“QUERCIONE”

Grapes

Sangiovese 90% (Prugnolo Gentile), other authorized red grapes 10%

Production area

Tuscany

Vinification

Hand picking harvest performed within the first ten days of October. Vinification at controlled temperature in stainless steel tanks. It follows the aging of the wine in French oak barriques (20 and 30 hl), for at least 24 months. Afterwards the wine is aged in bottle for 12 months.

Description

An interesting wine, which is the perfect bond between tradition and modernity, elegance and intensity, with a selected availability of production. Fruity aromas of blueberries and pleasant notes of underwood. An elegant and deep wine, harmonious with round and refined tannins with an aftertaste that leaves its mark for persistence and intensity.

Food pairing

Excellent with rich main courses, such as *Pappardelle* with wild boar sauce, red meat and mature cheese. Perfect with *fiorentina*.

Serving temperature

16° - 18°C, decant at least one hour before serving.

Bottle

Tall Bordeaux

Characteristics

Alcohol: 14,5 % vol.



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