



# Antonio Sanguineti Rosso di Montepulciano D.O.C.

(ROH-so dee mohn-tay-pool-CHAH-no)

This classic “little brother” of *Vino Nobile* is the product of a beautiful collaboration between Tuscan wine guru Antonio Sanguineti and the famous Lombardo estate of Montepulciano. With Lombardo’s storied expertise and Sanguineti’s skilled palate, this Rosso di Montepulciano is full of enticing dried cherry, but remains intriguingly moodier than many other styles and clones of Sangiovese.



LOCATION

Toscana, Italia.  
*(Montepulciano)*  
12 hectares. 150-450 meters.



SOIL

Medio impasto.



ESTATE

Antonio Sanguineti.  
*(ahn-TOE-nee-oh  
sawn-gwee-NAY-tee)*



VINE

Spurred Cordon.  
4,500 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

Antonio Sanguineti  
*(in partnership  
with Lombardo).*



VINIFICATION

15 days in temperature controlled  
concrete and stainless steel tanks.



VARIETALS

90% Sangiovese,  
10% Merlot.



BARREL

2nd and 3rd passage French tonneaux.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

6 months in the barrel.  
4 months in the bottle.



ACIDITY

5.53 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Sugo di Pomodoro, pork chop with fresh  
sage, and Ribollita soup (vegetable and  
bread soup).



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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