



Antonio Sanguineti Vino Nobile di Montepulciano D.O.C.G.

(VEE-no NOH-bee-lay dee mohn-tay-pool-CHAH-no)

As a category, Vino Nobile is among the best values to come from Italy. Sanguineti's Nobile is made from 100% Prugnolo Gentile, a wilder, more rough-hewn clone of Sangiovese than the Grosso from Montalcino. Its aromas are an intriguing swirl of cherry, moody plum, and orange tea. Aged in oak for two years, it is age worthy for over a decade. Powerful yet elegant, this is a classically styled Nobile, that is as pretty as it is potent.



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
La Magia and Lombardo).*



VINIFICATION

Temperature controlled
fermentation in concrete tanks.



VARIETALS

100% Sangiovese.



BARREL

2-10 year-old Slavonian oak.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

24 months in the barrel.
12 months in the bottle.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Rare New York strip steak over arugula
salad with tomatoes, Osso Buco, and
winter risotto with shaved Asiago.



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

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