

ST.GIORGIO

Vino Nobile di Montepulciano DOCG Toscana

Production area:	TUSCANY
Alcohol content:	13.5% Vol.
Grapes:	SANGIOVESE AND RED-GRAPE VARIETIES ACCORDING TO PRODUCTION PROTOCOL

VINIFICATION AND REFINING

This Vino Nobile di Montepulciano is produced and refined in the heart of the production area, Montepulciano municipality, from vineyards situated in a countryside rich in traditions and history. The origin of Vino Nobile dates back to the 17th century, when it was defined «The King of Tuscan Wines». Doubtlessly drunk and appreciated by aristocrats (hence its name) this wine has transcended its fame to modern times. In the last 20 years Castellani family took part to the renewal of the excellence of this wine.

Vinification with traditional methods: completely mature grapes are harvested from vineyards and immediately pressed. The fermentation takes place at controlled temperature with a prolonged maceration with the skins. The minimum ageing period is 24 months. Thanks to its firm character, this wine has a great ageing potential.

TASTING NOTES

Colour: Intense ruby red colour with garnet reflections.

Bouquet: Intense notes of ripe plum followed by delicate scents of cherry and strawberry. Spicy sensations and hints of leather and tobacco.

Taste: The mouth feeling offers round but steady tannins with a well-balanced complexity. The scents persist through a lingering and smooth finish.

FOOD PAIRINGS

Ideal with flavored dishes, especially accompanying any kind of roasted meat or smoked barbecue fair.

Service Temperature: 18/20°C.

AWARDS

95 pts: Luca Maroni 2025 - vintage 2020

90 pts: James Suckling 2024 - vintage 2020

96 pts: Luca Maroni 2025 - vintage 2019

96 pts: Luca Maroni 2023 - vintage 2016

