

Full name of the wine	VINO NOBILE DI MONTEPULCIANO "RISERVA" DOCG
Production area	The wine is produced only in 4 and 5 stars vintages, from the manual choice of the best grapes, coming from the vineyards from which the classic Vino Nobile is produced, whose vines are between 10 and 35 years old.
Type of land	The vineyards are located on soils of Pliocenic origin (clay), at an altitude of between 350 and 450 meters above sea level, with exposure to the south-east.
Grapes used	Sangiovese (called in Montepulciano Prugnolo Gentile), with small percentages of other native red grapes.
Breeding system	“Spalliera” with rammed cord pruning. Plant density 4,500 strains per Ha.
Production techniques	After the harvest (by hand), which usually takes place from the third decade of September, the selection and destemming of the grapes collected is made and the crushed obtained, inoculated with selected yeasts, is initiated to the alcoholic fermentation . This phase, carried out in steel and concrete vats, lasts for about 20/21 days at a temperature of between 26 and 28 degrees Celsius; At the same time, the skins are also macerated, which lasts for the same number of days, during which frequent daily reassembles are carried out. After dislocation, the wine is placed in steel vats or oak barrels, where it performs malolactic fermentation , at the end of which it is moved into oak barrels (French and Slavonia) from 5 to 20 Hl, in which it remains for 36 months; decanting are carried out every 6 months. After ripening and after 4/6 months of relax in steel vats, the wine is bottled for a further aging of 12 months before commercialization.
Quantity produced	10/12,000 bottles.
The best vintages	2001, 2004, 2006, 2007, 2010, 2012, 2015, 2016 (last 20 years).
Notes	Reaches maturity after 25/35 years from harvest and the accruing plateau is between 5 and 18 years.
Owned by the CONTUCCI	Family since the 11th century, the farm covers an area of 170 Ha, 22.5 of them with vineyards, 7 occupied by olive groves and 141 by arable and forest. Agronomic and wine aspects taken care of directly by the owners.