

Zigzagando

FANETTI

## Vino Nobile di Montepulciano Riserva

**Grape:** 85% prunolo gentile, 15% canaiolo, 5% cabernet.

**Region:** Toscana - Montepulciano.

**Alcohol Percent:** 13%.

**Ageing:** aged 5 years in oak and wild chestnut casks.



**Taste:** Intense garnet in color with organish reflections because of aging; more or less intense, delicate odor with scents of violets; dry and lightly tannic flavor.

The wine is rich and powerful in the mouth, and gives you a feel of density yet isn't burdened with excessive alcohol or tannins. The flavors on your palate bring back memories of autumn afternoons in Tuscany, warm, earthy, fine leather, dried herbs, dried flowers, grilling meat.

There is no "dab" of Merlot to sweeten up the flavors, just ripe, plummy Sangiovese.



### **Information:**

Montepulciano stands on a height at the southern extremity of the Chiana Valley in the province of Siena. An ancient legend has it that Montepulciano was founded at the orders of the Etruscan king Porsenn

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