

Icario

Vino Nobile di Montepulciano DOCG



Location of vineyards: Montepulciano (South of Siena)

Vinification: Harvest is carried out by hand in mid-September, followed by fermentation and maceration in steel tanks at a controlled temperature of 77-82°F for a minimum of 18-22 days. The raking then takes place and the temperature is lowered to 65-68°F to induce malolactic fermentation.

Aging: Aged for 18 months in traditional French oak barrels of 3,500 lt. and 500 lt. Refined in bottle for 6 months prior to release.

Grape varieties : 90% Sangiovese, 10% Colorino

Altitude : 350m - 450m ASL

Exposure : North-West

Soil : Tuff, clay and silt

Alcohol : 14.5%

Tasting notes :

Ruby red in color tending to garnet with aging. The nose displays an impressive intensity, remarkable balance and persistence. The aromas recall notes of fresh red and dark fruits, undergrowth and sweet spices, together with delicate floral tones. Full and enveloping in the mouth, with a balanced and fine body. *Vino Nobile* gives its best with red meat, grilled steak, game and lamb. Try it with Texan brisket, Turkish lamb skewers or lamb tagine. Excellent with Tuscan pecorino and aged cheeses but it can also be enjoyed with vegetarian preparations based on eggplant, radicchio or mushrooms.

Press Notes

James Suckling

2017

92 points

AG Vinous

2017

92 points

Wine Enthusiast

2017

92 points



Organic

