

La Ciarliana

Vino Nobile di Montepulciano DOCG

PRODUCTION AREA: La Ciarliana -
Ascianello Montepulciano

ALTITUDE: 320 metres above sea level

GRAPE VARIETIES: 95% Sangiovese,
5% Mammolo

GRAPE YIELD PER HECTARE:
6000 Kg

HARVESTING: First week of October

VINIFICATION: Fermentation at
controlled temperature for 20/25 days

AGING: 24 Months of which 70% is in
Slovenian oak barrels (30 HL) and 30% is in
small French oak barrels Barriques,
minimum 6 months in bottle

ALCOHOL: 13.50-14.50 % vol

