



MONTEMERCURIO

Cantina in Montepulciano

INDICAZIONE GEOGRAFICA TIPICA TOSCANA BIANCO “CADUCEO”

(“CADUCEO” white wine from Tuscany - I.G.T appellation)

AVERAGE AGE OF THE VINEYARDS: 50 YEARS

ALTITUDE: 450 METRES ABOVE SEA LEVEL

EXPOSITION: SOUTH WEST

SOIL: MIXED SOIL WITH GOOD PRESENCE OF CLAY

GRAPES: MALVASIA BIANCA, CANAILO BIANCO, PULCINCULO (GRECHETTO), MOSCATO

YELD PER HECTARE: 30 QUINTALS

ALCOHOL: 13% VOL.

SERVING TEMPERATURE: 10 – 12 ° CELSIUS

TASTING NOTES: STRAW-YELLOW COLOUR, WITH SPICED PERFUMES, GRAPEFRUIT, PEPPERMINT AND TROPICAL FRUITS. IN THE MOUNTH IS VERY ELEGANT, WITH BIG SAPIDITY. IT IS ABLE TO BECOME VERY GOOD WITH AN EVOLUTION FOR FEW YEARS.

VINIFICATION: THE GRAPES, HARVESTED BY HAND AND PUT IN THE STALK-REMOVER, ARE LEFT IN CRYOMACERATION AT LEAST 8 HOURS WITH THE SKINS TO HAVE A GOOD AROMATIC EXTRACTION. AFTER THIS, THE CLARIFIED MUST HAS A FERMENTATION IN FRENCH OAK BARRELS WITH A CAPACITY OF 10 HECTOLITRES AT THE TEMPERATURE OF 16-18° CELSIUS.

AGEING: THE WINE STAY IN CONTACT AT LEAST 6 MONTHS WITH FERMENTATION’S YEASTS BEFORE TO BE BOTTLED.

AGEING IN BOTTLE: AT LEAST 3 MONTHS

PRODUCED BOTTLES: ABOUT 1500

SUGGESTED WITH: ALL KINDS OF FISH, BUT ALSO WITH WHITE MEATS AND MIDDLE AGED CHEESES

