

LODOLA NUOVA

VINO NOBILE DI MONTEPULCIANO DOCG



Vineyards

The grapes used to make this wine only come from the best grape-growing areas of Montepulciano.

Soil: hilly land with a clay-silt texture and an abundance of tuff.

Altitude: variable from 270 to 320 meters above sea level.



Grape varieties

>=70% Sangiovese + other Montepulciano grape varieties (Ampelographic Base - Vino Nobile di Montepulciano Production Guidelines Art.2)



Vintage 2016

A good vintage with a regular ripening and picking season.

First vintage: 1988



Vinification and ageing

The alcoholic fermentation and maceration aided by pumpover and délestage takes place in temperature-controlled stainless-steel vats for approximately 21 days. The wine ages for about 18 months in large casks. Before being bottled, the wine rests for a short time in stainless steel vats.

Bottle ageing: a minimum of 3 months

Alcohol content: 13.5%



Tasting notes

Color: intense ruby red.

Aroma: complex with violets and cherries, berries and plums. Tobacco and cloves with an intense eucalyptus finish.

Tasting profile: the fruity aromas are confirmed on the palate. Elegant and plush tannins combined with a good structure make this wine generous and harmonious with an enduring finish.



Why?

- Lodola Nuova Nobile di Montepulciano Docg is the Ruffino's interpretation of one of the oldest wines in the world.
- Lodola Nuova Nobile di Montepulciano Docg is a velvety and seductive wine, the expression of a refined and soft Sangiovese also named "Prugnolo Gentile" thanks to its characteristics.
- The hot microclimate with infrequent rainfall and discrete changes in temperature from day to night give the Prugnolo Gentile grapes a beguiling fruitiness.

