

LODOLA NUOVA

ROSSO DI MONTEPULCIANO DOC



Vineyards

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

Soil: hilly terrain with clay and lime soil with an abundance of tufa.

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



Grape varieties

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



Vintage 2019

This vintage was distinguished by constant conditions with superb ripening of the grapes and a regular harvest.

First vintage: 1988



Vinification and ageing

The alcoholic fermentation and maceration aided by pumpover take place in temperature-controlled stainless steel tanks for approximately 10 days. After malolactic fermentation, the wine ages in temperature-controlled stainless steel tanks before being bottled.

Bottle ageing: 3 months

Alcohol content: 13%



Tasting notes

Color: ruby red.

Aroma: blackcurrants and plums alternate with floral aromas.

Tasting profile: refreshing with a nice structure and acidity. An easy-drinking wine with a medium-long finish.



Why?

- Lodola Nuova Rosso di Montepulciano Doc is a young wine that conveys the freshness and elegance of the Montepulciano area.
- The hot microclimate with infrequent rainfall and discrete changes in temperature from day to night give the Prugnolo Gentile grapes a beguiling fruitiness.
- The area of Montepulciano, in the south of Tuscany, is among the most historical areas for the production of wine, renowned since ancient times for giving birth to the best wines.

