

NottolaAnterivo



Varietal: Merlot 50%, Sangiovese (Prugnolo Gentile) 50%

Practice: Soil: Tendency towards clay

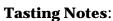
soil, rich in stones

Appellation: Montepulciano **Production**: 500 cs

Alcohol %: 14.5 Elevation:

Residual Sugar: Acidity:

Vintage: 2010 ph:



A blend of 50% Sangiovese and 50% Merlot, Anterivo does not hold back. Gobs of black fruit, coupled with a firm backbone, add up to a hedonistic pleasure in high-end Tuscan red. "A tightly wound red, whose cherry, blackberry, tobacco and mineral flavors are wrapped in a strong grip of tannins. This is fresh, with enough fruit to balance its structure. Spice and mineral notes grace the finish. Sangiovese and Merlot.

Aging:

In French oak barriques for 12 months. 6months of bottle refinement.

Winemaking:

Maceration on the skins for 20 days with numerous pressings. 20% Salasso method (free-run juice)

Food Pairing: Red meats, game, wild boar dishes, mature pecorino cheeses.

Accolades

2008 92 pts Wine Spectator

2209 W 1st Street Suite 111 Tempe AZ 85281 p. 480 557 8466 f. 480 557 0556

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