



Nottola Anterivo



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:

Tasting Notes:

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

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