REGALATO

MONTEPULCIANO

The velvety Montepulciano is neutral-aged to make the wine come out bursting with red fruits aromas, raspberry, cranberry, and dried herbs, all framed in lithe tannins. The strong vines grow on poor soils and harsher conditions, to bring out intense spicy aromas and add complexity. Medium bodied with a crispy acidity, it perfectly pairs with savory, rich foods.

Color: Red

Grapes: 100% Montepulciano

Soil: Loose, sandy, silty and clayey

Altitude: 200 m above sea level

Age of Vines: 10-25 years old

Training system: Guyot/Spurred Cordon

Yield per Hl/Ha: 60 Hl/Ha

Fermentation: Spontaneous fermentation in stainless steel tank

Aging: in tonneaux

Represented by Soilair Selection

Sevenfifty.com/RegalatoMontepulciano