

Bindella Vino Nobile di Montepulciano DOCG

Azienda Agricola Bindella

Italy - Toscana - Vino Nobile di Montepulciano DOCG

Elegant, with typical hints of iris, rose and red berries together with balsamic notes after several years of ageing in the bottle. Balanced, pleasantly tannic and well-bodied on the palate.

Specifications

Appellation	Vino Nobile di Montepulciano DOCG
Varietals	85% Sangiovese, 15% Colorino del Valdarno, Canaiolo nero and Mammolo
Soil type	Sandy, silty sand, sandy clay
Vinification	Planted at 275-320 meters above sea level. Parcels are located in Argiano and Cervognano with South, South East and South-West sun exposure. Vinification : In stainless steel tanks at a controlled temperature of 25-28° C, maceration on the skins for 15-20 days. Maturation and ageing : 20-22 months in large oak barrels and at least 6 months in the bottle.
Production	416 (9-liter cases)
Pairings	A wine of great authenticity to accompany pasta with elaborate sauces, red meat, truffles and soft or mature cheeses.



Codes, Weights and Measures

UPC	7 48132 10220 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	2 748132102208 2
Case Weight	36
Cases/Pallet	25
Layers/Pallet	10
ABV	14.00%
SRP	\$ 48.99 USD 750mL Bottle

Reviews and News

2017 Bindella Vino Nobile di Montepulciano - 91 PTS - JS

2017 Bindella Vino Nobile di Montepulciano - 90 PTS - WS