

DOCG

Bindella

Vino Nobile di Montepulciano DOCG

85% Sangiovese, 15% Colorino del Valdarno, Canaiolo nero and Mammolo

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. A wine of great authenticity to accompany pasta with elaborate sauces, red meat, truffles and soft or mature cheeses.

Serve at 18-20° C

Areas of production

Argiano and Cervognano

Vineyards

Vallocaia and Camparone

Soil type

Sandy, silty sand, sandy clay

Altitude

275-320 m.a.s.l.

Orientation

South, south-west, south-east

Vine density

3,700, 5,200, 6,940, 9,260 vines/ha

Years of planting

1991, 1998, 2000, 2005, 2006, 2010

Training system

Rod and spur pruning and Guyot

Production per hectare

5-6 tonnes

Annual production

50,000 bottles

First vintage

1985

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.

