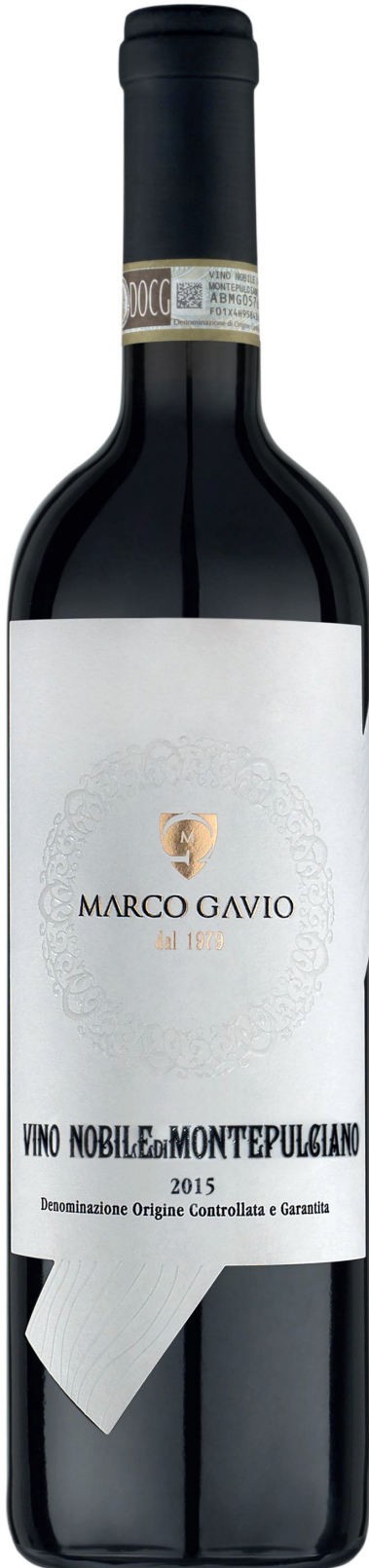




MARCO GAVIO
Ghiacciano Terme

VINO NOBILE DI MONTEPULCIANO D.O.C.G.



Blend Mostly Sangiovese

Ageing Ageing in Slavonic oak barrels for 24 months.

Planting density 3,500 - 5,000 vines per hectare

Yield per hectare 80 quintals grapes

Terroir Medium hilly, crumbled rock with good, skeletal content. Guyot and spurred cordon as training systems. Grapes cultivated in Montepulciano area.

Vinification Temperature controlled fermentation, followed by maceration in stainless steel vats for 15 days.

Tasting notes Ruby red with violet hues.
Full and persistent with notes of red berry and hints of brushwood.
Harmonious, full-bodied and intense with a pleasing, tannic finish.

Food pairing Pairs well with roasted red meats and game.