



LA CIARLIANA

Rosso di Montepulciano d.o.c.



Production area	Loc. La Ciarliana - Montepulciano
Altitude	320 meters above the sea level
Grape blend	Sangiovese - Canaiolo - Merlot
Harvest	Hand- harvested - Last days of September - First days of October
Vinificazione	The fermentation process, at a controlled temperature, lasts 10/15 days
Ageing and refining	6/12 months in stainless steel tanks, and some further months of bottle ageing
Food pairing	Vivacious, cheerful, easy to drink, this wine perfectly matches with finger food and appetizers. Light pasta first courses, white meats and fresh cheese. We adore pairing it with fish too!

La Ciarliana

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