



LA CIARLIANA

## Rosso di Montepulciano d.o.c.



<b>Production area</b>	Loc. La Ciarliana - Montepulciano
<b>Altitude</b>	320 meters above the sea level
<b>Grape blend</b>	Sangiovese - Canaiolo - Merlot
<b>Harvest</b>	Hand- harvested - Last days of September - First days of October
<b>Vinificazione</b>	The fermentation process, at a controlled temperature, lasts 10/15 days
<b>Ageing and refining</b>	6/12 months in stainless steel tanks, and some further months of bottle ageing
<b>Food pairing</b>	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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