



LA CIARLIANA

Vino Nobile di Montepulciano d.o.c.g. "Vigna 'Scianello"



Production area	Vigna 'Scianello - Montepulciano
Altitude	320 meters above the sea level
Grape blend	Pure Sangiovese- locally named Prugnolo Gentile
Harvest	Hand- harvested - Last days of September - First days of October
Vinificazione	The fermentation process, at a controlled temperature, lasts 20/25 days
Ageing and refining	At least 12 months in big Slavonian oak casks or in French oak barriques and later some bottle ageing
Food pairing	The highest expression of this territory, this wine smells like Montepulciano. Full bodied, strongly powerful, bombastic. Affascinante. To be drunk by itself, perfectly pairs with the masterpieces of the Tuscan traditional cuisine, such as, for example, wild boar and T-bone steak.

La Ciarliana

Via Ciarliana 31, Montepulciano - Italia

+39 0578 758423 - +39 335 5652718

info@laciariana.it - VAT IT00911740520