



LA CIARLIANA

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



<b>Production area</b>	Vigna 'Scianello - Montepulciano
<b>Altitude</b>	320 meters above the sea level
<b>Grape blend</b>	Pure Sangiovese- locally named Prugnolo Gentile
<b>Harvest</b>	Hand- harvested - Last days of September - First days of October
<b>Vinificazione</b>	The fermentation process, at a controlled temperature, lasts 20/25 days
<b>Ageing and refining</b>	At least 12 months in big Slavonian oak casks or in French oak barriques and later some bottle ageing
<b>Food pairing</b>	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**

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