



LA CIARLIANA

Vino Nobile di Montepulciano d.o.c.g.



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| Production area | Loc. La Ciarliana - Loc. Ascianello - Montepulciano |
| Altitude | 320 meters above the sea level |
| Grape blend | Sangiovese - Mammolo |
| 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 and French oak barriques, and later some bottle ageing |
| Food pairing | Authentic and frank, this wine tells you about local sour cherries and red Tuscan fruits. It gives great satisfaction when paired with red meat, wild game and seasoned cheese. |

La Ciarliana

Via Ciarliana 31, Montepulciano - Italia
+39 0578 758423 - +39 335 5652718
info@laciariana.it - VAT IT00911740520