



LA CIARLIANA

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



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

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