



LA CIARLIANA



## ROSSO DI MONTEPULCIANO D.O.C.

**Production Area**

Loc. La Ciarliana - Montepulciano

**Altitude**

320 meters above the sea level

**Grape blend**

Sangiovese - Canaiolo - Merlot

**Harvest**

Hand- harvested - Last days of September - First days of October

**Vinification**

The fermentation process, at a controlled temperature, lasts 10/15 days

**Ageing and refining**

6/12 months in stainless steel tanks  
Minimum 4 months of bottle ageing

**Food pairing**

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!