

# 2011 VINO NOBILE DI MONTEPULCIANO RISERVA

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## CANTINE INNOCENTI, MONTEPULCIANO, TUSCANY, ITALY



### THE WINE:

100% Prugnolo Gentile, a very rare and unique clone of Sangiovese that is well suited for the clay based soils of Montepulciano. This single vineyard wine was produced from organically grown grapes and aged for 36 months in French oak and 24 months in the bottle before release. With just under 3,000 bottles produced each year the winery is able to do every aspect of winemaking and harvesting by hand.

### THE ESTATE:

Owned and farmed by Vittorio Innocenti, this family run property produces only Sangiovese based red wines from the Montepulciano D.O.C.G. All organically farmed, the vines are non-irrigated and trained to keep extremely low yields. Vittorio brings over 50 years of winemaking experience and family traditions passed down over many generations. This is classic Old-World style Sangiovese from the town known for centuries as the wine for the noble men of Tuscany. Vittorio turned 80 years old in 2019 and is passing on his years of experience to his son Tomasso who will be taking over the production at the winery in the next decade.

### TASTING NOTES:

**Color:** dark garnet with brick hues

**Aromas:** dried cherry, violets, nutrient rich soil and toasted oak

**Flavor & Texture:** red and black cherry mingle with earthy tones and hints of wood; the texture is layered and dense with velvet tannins and pronounced sangiovese acids

**Food Pairing:** traditional lasagna with beef and pork served with garlic bread

-DRINK NOW THROUGH 2025-