

THE WINES

SIMPOSIO VINO NOBILE RISERVA

Denominazione di Origine Controllata e Garantita

GRAPES: The best 100% Sangiovese in Montepulciano. The outcome of a selection of the estate's best vineyards, especially those on south-west facing slopes.

WINEMAKING TECHNIQUES:

Controlled temperature fermentation with more than 20 days on the skins. 24 months ageing in barrique. Ageing in the bottle for around 18 months.

TASTING CHARACTERISTICS:

Simposio is a classic, traditional, elegant style wine. It has a complex, delicate nose with spicy notes and pleasant candied peel and coffee nuances.

It is restrained in the mouth with important tannins, a mineral wine with a creamy, gentle finish.

