

# SAN CLAUDIO II - RISERVA

**The Name:**

SAN CLAUDIO II comes from the name of the old farm built in 1958, once utilized for winemaking and ageing cellar, where today the precious old instruments used for wine making are conserved.

**Wine Variety:**

D.O.C.G. Nobile di Montepulciano - RISERVA -

**Vineyard exposure:**

Nord-Ovest

**Vines per hectare:**

5.000

**Yield per hectare:**

60 q/ha

**Grape varieties:**

85% Sangiovese (Prugnolo Gentile), 10% Canaiolo Nero, 5% Mammolo

**Vinification method:**

Destemming and soft pressing. Alcoholic fermentation and maceration on grapeskins for 30-35 days in controlled temperature with "rimontaggi" and "follature" over the hat of grapes. Spontaneous malolactic fermentation with frequent batonnage for 15 days. Transferring in large oak casks

**Aging:**

6 months in stainless steel containers, 24 months in large casks of Slavonian oak, 12 months in barrique, 8 months in the bottle

**Description:**

Colour ruby-red tending to garnet with aging

Persistent and deep bouquet with notes of coffee, tobacco, caramel and vanilla.

A round, velvety, hot, persistent, strong taste

**To serve:**

Temperature of 18-20 °C and opened at least one hour before serving

**Food accompaniment:**

Pasta with a meat sauce, game, roast meats, beef steak and mature cheeses. Drunk alone like meditation wine.