



BARADIERO

**The Name:**

BARADIERO is non-sense name, a fancy name, has always utilized in family from older to call sons and grandsons: "Hey you Baradiero!!! Come here!"

Wine Variety:

D.O.C.G. Nobile di Montepulciano

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 oak casks

Aging:

6 months in stainless steel containers, 50% ages per 24 months in large casks of Slavonian oak and 50% ages per 24 months in barrique, blend for 100%, 4 months in the bottle

Description:

Colour ruby-red tending to garnet with aging
Persistent and deep bouquet with notes of plum, cherry 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 cheeses