

SAN CLAUDIO II

**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

Vineyard exposure:

North-West

Vines per hectare:

5,000

Yield per hectare:

80 quintiles per hectare

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, 3 months in the bottle

Description:

Colour ruby-red tending to garnet with aging

Persistent and deep bouquet with notes of violets, plum and spices

A round and velvety taste, with a perfect balance of tannins that caress the palate

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