



DOGANA ROSSO DI MONTEPULCIANO DOC 2021

PALAZZO VECCHIO

About this wine

It is the "youngest" but recognizable in the features. Good acidity, the grapes comes from new plants, at an altitude of about 270 meters.

Serving suggestions: Pasta and rice first courses, main courses in general, cold cuts and fresh cheeses.

Wine Details

Vintage 2021

Appellation: DOC

Grapes: Prugnolo Gentile 80%, Canaiolo Nero 10%, Mammolo 10%

Alcohol: 14,50%

Size: 0.75 L

Serving temperature 18/20°C

Additional Information

Colour: brilliant ruby red

Fragrance: a fine personality with perfumes which recall fruits of the forest

Flavour: a long-lasting finish with well-balanced tannins

Fermentation: in steel containers with controlled fermentation

Ageing: minimum 8 months in french oak cask