



MAESTRO Vino Nobile di Montepulciano DOCG 2020

PALAZZO VECCHIO

About this wine

The Nobile vintage represents the specificity of the wines of Palazzo Vecchio. Harmonious, balanced and strongly is a connection between past and future.

Pairings: Good accompaniment to meals such as full-bodied first courses, main courses with red meats, cold meats, fresh and mature cheeses.

Wine Details

Vintage: 2020

Denomination: DOCG

Grapes: Prugnolo Gentile 85%, Canaiolo Nero 10%, Mammolo 5%

Alcohol: 14%

Service temperature 18/20°C

Info: Vineyards from 25/40 years old, harvested at 300/350 meters above sea level

Additional Information

Colour: Light ruby red with tawny highlights.

Fragrance: Elegant smoky nose combining undergrowth, leather, fine hints of rosehip, jammy black fruits and mild spices.

Flavour: Very supple mouthfeel with almost creamy tannin, controlled power and persistent, focused aromatic finesse.

Fermentation: in steel containers with controlled fermentation.

Ageing: 24 months in french oak casks

Ageing in bottle: 12 months