



**THE
MERCHANT
VINTNER
LTD.**

IL CONVENTINO VINO NOBILE DI MONTEPULCIANO RISERVA

WHAT'S INTERESTING

This wine region, together with Brunello di Montepulciano and certain top Chianti estates is considered one of the best wines in Tuscany. The estate is run on almost biodynamic lines, Interestingly there is a Etruscan tomb in the barrel aging cellar.

PRODUCER

Azienda Agricola Il Conventino – www.ilconventino.it

REGION/VINEYARD

Located South East of Siena, it is another area of rolling hills and valleys. Vineyards here are located at between 250 and 600m above sea level. The hilltop town of Montepulciano dominates the area, and has a wonderful pastry shop in the centre.

VINIFICATION

The grapes undergo a normal fermentation, and wine rests in the vat before being put into oak barriques for 2-3 years prior to bottling and release. The main grape here is called Prugnolo Gentile, which is another version of Sangiovese with a small percentage of other grapes which combine to help give Vino Nobile its distinctive character.

TASTING NOTE

The typical sour cherry of Sangiovese is complemented and supported by the velvety richness that aging in oak imparts. The full and unctuous fruit flavours coat the palate with sheer delight. It has the ability to entice in its youth yet age wonderfully. Long on flavour and long on value.

FOOD PAIRING

Because this is, indeed a “noble” wine, then noble foods are a must – Bifstek a la Fiorentina or a nice roast of beef – a standing rib for example, game, duck, goose, roast pork with the crackling on. Cheeses of all kinds will do very nicely too. Even as meditation wine it will satisfy the senses.

