

Vino Nobile di Montepulciano Crociani 2015



Region

The gentle rolling hills of Tuscany are not only home to Italy's culture and language, but also to the grand wine estates of Chianti to the north and the more modest yet superb estates of Montalcino and Montepulciano in the south. Sangiovese is the red grape variety that unites Tuscany's wine producing districts in its various distinct clones. However, planting of international grape varieties, such as Merlot and Cabernet Sauvignon, have given rise to the world renowned 'Super Tuscan' wines.

Producer

Susanna Crociani's 14th century cellars are situated in the heart of Tuscany in the town of Montepulciano. The vineyards, covering about 10 hectares, are on medium-textured soils well-suited to the growth of the vine and giving excellent results. They are planted with Prugnolo Gentile (80%), Canaiolo Nero (10%) and (10%) with Mammolo and white varieties.

Tasting Notes

Aged for 24 months in Slavonian oak and then a further two months in bottle this blend has a ruby red colour with orange hints. The nose is delicate and intense with a bouquet of pronounced notes of redcurrants and violets. Dry, rounded and harmonious, the palate is full of red fruit flavours of redcurrant and red cherries with spicy notes and vanilla from oak ageing. Well structured with fine grained tannins and a long mouth filling finish.

Food

Roasted red meats, poultry and game, pasta dishes with rich tomato sauces.

Technical Information

Country	Italy
Region	Tuscany
Grape(s)	Sangiovese (80%) Canaiolo (10%) Mammolo (10%)
Type	Red
Style	Complex
Oaked Style	Lightly oaked
Body Style	Medium bodied

Dry/Sweet Style	Dry
Alcohol Content	13.5%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No
	Egg: No
Vegetarian/Vegan	Vegetarian: Yes
	Vegan: Yes



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