



FRANCOLI U.S.A.



NOTTOLA ANTERIVO.

This particular blend was produced in the spirit of creating something new and innovative for a typically traditional winery. The blend softens the acidity of the Sangiovese grapes and provides the luscious and fruit forward notes of Merlot.

REGION: Montepulciano, Tuscany

APPELLATION: IGT

PRODUCER: Cantina Nottola

VINTAGE: 2015

VARIETAL: 50% Sangiovese, 50% Petit Verdot

ALCOHOL: 14.5%

WINEMAKING:

Soil Composition: Clay/Limestone 6 ft. deep

Vine Training Method: Spurred Cordon

Elevation: 1200 ft.

Vine Exposure: South West to South East

Harvest Time: Mid October Fermentation

Container: Stainless Steel

Length of Alcoholic Fermentation: 25 days

Malolactic Fermentation: Wood

Type of Aging Container: Barrique (around 2 years old)

Type of Oak: French

Length of Aging Before Bottling: 18 Months

Length of Bottle Aging: 2 Years

TASTING NOTES:

Nottola Anterivo has a rich aromatic spectrum with delicious creamy notes of vanilla, rich dark red fruit, and sweet spices. Tobacco, mineral, and blackberries

FOOD PAIRINGS:

Rich hearty meat stews as well as braised and roasted vegetables. Pastas with tomato sauce.

