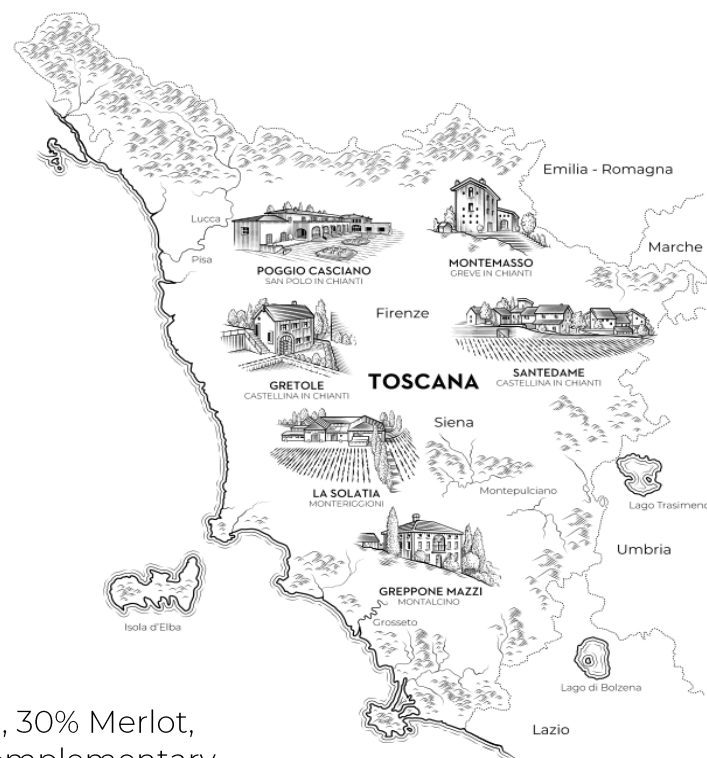


Lodola Nuova Organic

VINO NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

The grapes used to make this wine come from the best areas of Montepulciano. Altitude: 270-320 m. Soil: hilly land with a clay-silt texture and an abundance of tuff.



GRAPE VARIETIES: 70% Sangiovese, 30% Merlot, Cabernet Sauvignon and other complementary grapes

AGING PERIOD: 18 months

AGING TYPE: large casks, stainless steel vats

TASTING NOTES

Color: intense ruby red

Aromas: complex with violets and cherries, berries and plums, followed by tobacco and cloves with an intense eucalyptus finish.

Tasting profile: the fruity aromas are confirmed on the palate. Elegant and plush tannins combined with a poised body make this wine generous and harmonious with an enduring finish.

VINIFICATION AND AGING

The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless-steel vats for approximately 21 days. The wine ages for about 18 months in large casks. Before being bottled, the wine rests for a short time in stainless steel vats.

WHY?

- Prugnolo Gentile, the variety of Sangiovese grown around Montepulciano, differs from Chianti Classico with its ripe fruit and grassy notes, intense body and smooth tannins.
- One of the first Ruffino wines only to be produced from organic grapes.
- Vino Nobile di Montepulciano is one of the oldest wines in Italy, embracing the adjective “noble”, and it was the first Italian wine to obtain DOCG status. Ruffino has produced this wine since 1988.

FIRST VINTAGE: 2019

