



Il Conventino Vino Nobile di Montepulciano DOCG

Winery: Il Conventino

Category: Wine – Still – Red

Grape Variety: 85% Sangiovese, 15% Mammolo, Colorino and Canaiolo

Region: Montepulciano / Tuscany/ Italy

Vineyard: Estate

Feature: Organic

Awards: 2012 93 pts WE, 2013 90 pts WE



Product Information

Soil: Tuff and Clay

Altitude: 1,150 feet above sea level

Vinification & Yield: During the harvest the Vino Nobile grapes are hand-picked. Then, fermentation takes place in stainless steel tanks at a temperature of 20°C for 14 days. The wine rests on the skins for 10/12 days before the malolactic fermentation. Later, the wine is racked in barrels of mixed oak woods (French and Slavonian) where it ages for 24-27 months. Then, the wine is bottled, and it ages for an additional 4 months prior to release. Yield: 2.4 tons/ acre.

Tasting Note: Strong ruby red color. Scent of wild red berries to the nose. Velvety, full-bodied and harmonious on the palate.

Production: 1,600 cases

Alc: 13.5 %

Acidity: 5.5 g/l

Producer Information

The history of wine in Montepulciano extends back to the Etruscans. Il Conventino covers 50 acres in the heart of this area and is situated 1,150 feet above sea level between Val di Chianna and Val d’Orcia. Il Conventino was one of the first wineries in the area to adopt organic farming while using traditional wine making processes in the cellar.

Il Conventino wines summarize their native land taste, flavors, colors and culture and come out of great grapes and men who knows way to cultivate and treat them. These wines speak of love and devotion, they come from a very that, preferring quality to quantity, decided to use not industrial way of production constantly trying to balance innovation technology and tradition, science and history, passion and knowledge. This is way vineyards never produce more than 60 quintals per hectare (with areal 70% yield), then the Il Conventino Nobile di Montepulciano wine ages for at least two years in oaken barrels (three years for Riserva) before being examined by the Camera di Commercio Industria ed Agricoltura to receive the authorization for bottling and commercialization.