



# COLI

MASTRI VINAI DAL 1926

## Vino Nobile di Montepulciano

Denominazione di Origine Controllata e Garantita

### PRODUCTION AREA

Territory of the municipality of Montepulciano, in the delimited areas according to the regulation.

### VINES

- Sangiovese (Prugnolo gentile) from 75 to 100%
- Canaiolo nero up to 20%
- Other varieties allowed by the regulation up to 10%

### TASTING NOTES

- Colour: ruby red with garnet reflections.
- Nose: intense and complex aromas, with fruity, floral, spicy and ethereal notes.
- Taste: fresh, soft, warm, structured, with smooth tannins and a persistent finish.

### TECHNICAL DATA

- Alcohol content: 14%
- Minimum total acidity: 3,5

### SERVING TEMPERATURE

Serve at 18/20°

### FOOD PAIRING

It matches well with meat sauces, red meats, game and seasoned cheeses.

[www.coli.it](http://www.coli.it)