



TENUTE SAN FABIANO
CONTI BORGHINI BALDOVINETTI de' BACCI

Poggio Uliveto



Denomination

Vino Nobile di Montepulciano DOCG

Vineyard location

Selected vineyard in Montepulciano

Soil

Marine origin, sands and fossil clays, vineyards south to south-east.

Altitude

280 -300 mt. a.s.l.

Grape varieties

Prugnolo Gentile (90%), Canaiolo e Mammolo (10%)

Vinification

The harvest is manual after a selection of the best grapes during the first week of October. The fermentation takes place at controlled temperature (28°C) in stainless steel vats together with the grape skins for at least 18-20 days. The malolactic fermentation continues in stainless steel vats.

Ageing

Maturation in tonneau of 20 hl and oak barrels of 500 lt for at least 18 months, then in bottle for 6 months.

Tasting Notes

Ruby purple colour, aromas of red fruit, spices and cherry jams, ripe, full bodied, nicely tannic and powerful.