



**Amiata**<sup>®</sup>  
...i vini del Vulcano



# CENERE

Montecucco Sangiovese  
R I S E R V A

**Production area:**

Loc. Montegiovi  
Castel del Piano (GR)  
Tuscany.

**Gain per hectar:**

60ql of grapes.

**Species of vine:**

Sangiovese in purity.

**Growing system:**

Cordone speronato basso  
(folding of the grapes at  
90° bound together each  
other).

**Implant density:**

5.000 stump per hectar.

**Vinification:**

Hand harvest with selection,  
fermentation at a controlled  
temperature and maceration  
for 21 days.

**Aging and refinement:**

At least 24 months in oak  
wood barrels and in bottle  
from 6 to 9 months.

**Color:**

Intense ruby colour with  
garnet shades

**Bouquet:**

Bouquet of excellent elegance  
with traces of currant and  
blackberry matched by well  
balanced spicy traces of  
leather and liquorice finalize  
the olfactory frame with  
tertiary in great evidence.

**Taste:**

Great structured taste with  
consistent and fine toothed  
tannins, but greatly refined  
typical vineyard earthy traces  
enrich a warm and wind  
sensation that is completed  
by a long persistence with a  
slight acidity which gives  
verve and freshness to the  
whole.

**Combining:**

First dishes with game or  
braised meat sauce.  
Roasted and stewed game or  
lamb meat.  
Long maturing cheeses.

**Service temperature:**

We advise to serve our wine  
at a temperature of  
16°/18° C.