

MONTECARIANO

PUNTARA



An intense garnet red color with violet highlights. Its bouquet releases fruity hints of blueberries, blackcurrants and blackberries, revealing overtones of spices, vanilla, tobacco and licorice. Creamy in the mouth for the high extract and dense tannins. Very cleanly executed.

Color: Red

Grapes: 100% Cabernet Sauvignon

Soil: Limestone, clay

Age of Vines: 35 Years old

Altitude: 100-150 m/above sea level

Aspect: Southeast

Training System: 20% Pergola, 80% Guyot

Yield per HI/Ha: 30 HI/Ha

Fermentation: 30 days in Stainless Steel, with skin contact and frequent delestage and remontage

Aging: Sur lies with batonnage, 3 Years in toasted Slavonian barrels, then about 12 Months of bottle refinement prior to release

Production: 250 Cases

Sustainably Produced ☺

Represented by Soilair Selection

[Seventy.com/montecarianopuntara](https://seventy.com/montecarianopuntara)