



Le Bertille

Montepulciano, Toscana

About the Producer

While the current fashion in the production of Vino Nobile and Rosso di Montepulciano is moving in an "international" direction with the inclusion of Merlot and Cabernet Sauvignon in the grape blend along with the use of new, French oak "barriques," Le Bertille follows traditional, time honored; wine making techniques with aging done in old, Slavonian oak casks followed by an extended period of must maceration. The grape varieties cultivated, traditional to the Montepulciano area, are prugnolo gentile (the local name for Sangiovese), Ciliegiolo, Colorino, Canaiolo and for their Rosso di Montepulciano, Mammolo is also used. Fastidious management of their estate grown vineyards, summer pruning, bunch thinning and extreme, selective harvesting allows for a limited but singularly, high quality production

Vino Nobile di Montepulciano 2010

85% Prugnolo Gentile, 15% Ciliegiolo, Colorino and Canaiolo

The Le Bertille Vino Nobile di Montepulciano displays an intense, ruby red color with garnet nuances. The complex aromas combine ethereal layers of vibrant, black cherry, violets and earthy, mushroom notes. Richly textured on the palate, the wine is both firmly structured and stylishly, elegant. Layers of concentrated, ripe, sweet raspberry flavors combine with bitter cherry and earthy notes and lead to an extremely long, lingering finish. Le Bertille Vino Nobile is an extremely complex wine of the highest breeding that should be admired for its beautiful, terroir focused flavors and adherence to the truest traditions of Vino Nobile di Montepulciano.

Total production 800 cases