

# Poderi Sanguineto

## Wines



### I.G.T Bianco Toscano

**Grapes:** Malvasia Verde, Malvasia Bianco, Biancame, Trebbiano, Grechetto

**Vinification:** these white grapes were traditionally blended into *Vino Nobile* to lighten its' color and body. Dora thinks they have something to express as a white wine, effectively making this bottling to highlight its' potential. Fermented and aged in concrete tanks.



### D.O.C Rosso di Montepulciano

**Grapes:** Prugnolo Gentile, Canaiolo Nero, Mammolo

**Vinification:** Fermented in concrete aged in small oak barrels.



### D.O.C.G Vino Nobile di Montepulciano

**Grapes:** Prugnolo Gentile, Canaiolo Nero, Mammolo

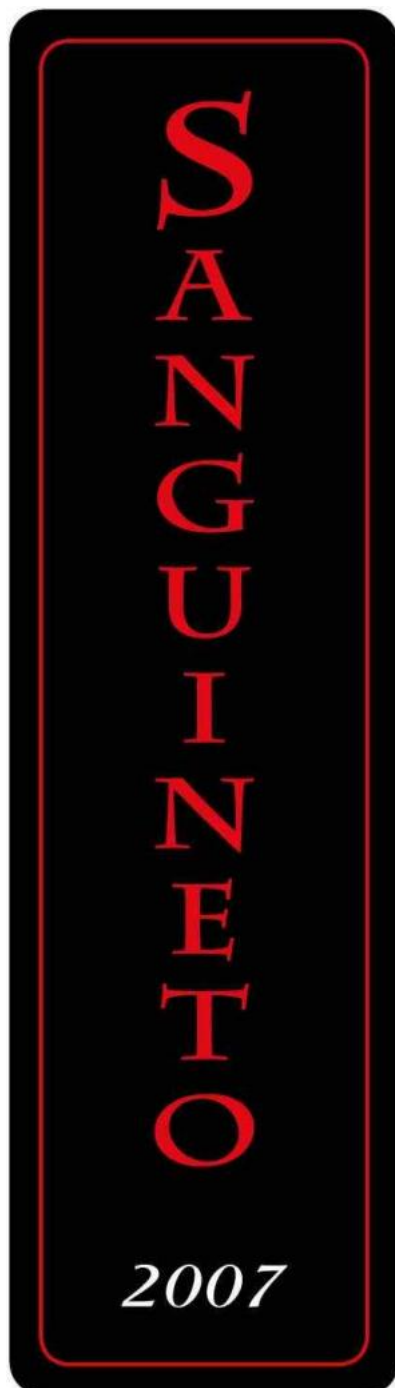
**Vinification:** Fermented in concrete and aged in small oak barrels for two years.



**D.O.C.G Vino Nobile di Montepulciano "Riserva"**

**Grapes:** Prugnolo Gentile, Canaiolo Nero, Mammolo

**Vinification:** Fermented in concrete and aged in small oak barrels for 3 years.



**I.G.T Rosso Toscano**

**Grape:** Nero Toscano (local strain of Sangiovese)

**Vinification:** Fermented and aged in concrete for 1 year.