

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

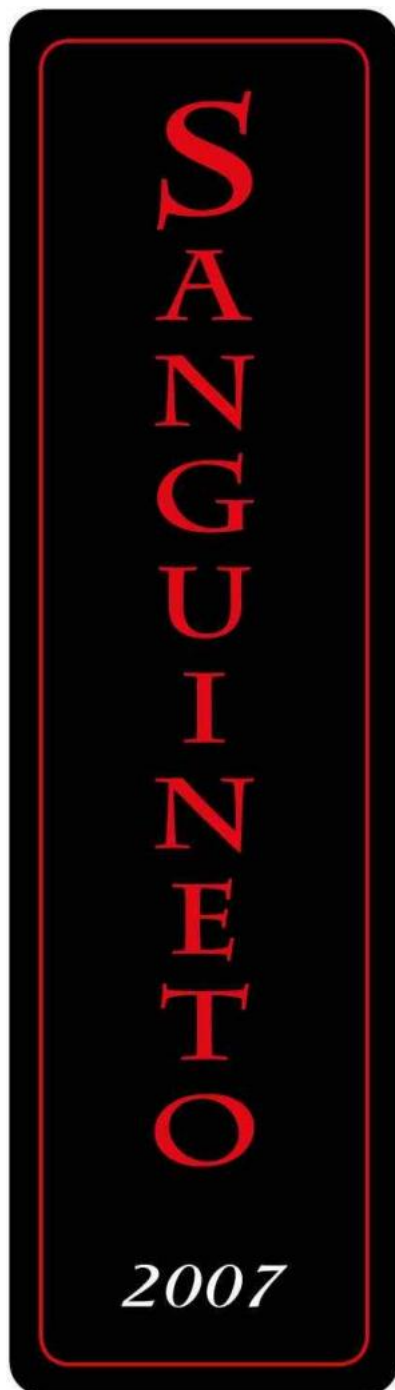
Vinification: Fermented in concrete and aged in small oak barrels for two years.



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.