

TENUTA MARCIANELLA VINO NOBILE DI MONTEPULCIANO



100% Sangiovese. Ruby red color. Mature fruit, flowers and spices on the nose. Freshness, complexity, graceful and silky tannins are the result of a careful selection of Sangiovese grapes. This wine is vibrant and very well expresses the traditional characteristics of the Nobile di Montepulciano area of production.

The selection of grapes comes from the Le Tre Berte – Pieve di Argiano area in Montepulciano. Fermented, thanks to ambient yeasts, in stainless steel vats where maceration lasts circa 18/20 days at a controlled temperature. After the alcoholic fermentation the wine is transferred into oak barrels of where it undergoes malolactic fermentation and where it remains for eighteen months for further refinement. The estate bottled wine is then stored in the cellar for circa 6 months prior to its release.

The Bindi Sergardi family heritage is one closely tied with the history of the Chianti and Chianti Classico region. For twenty-three generations—since 1349—the Bindi Sergardi family has been an integral force in the wine of Siena, deeply involved in the politics, economics and culture of the region. The current manager, Alessandra Casini Bindi Sergardi, joined the company in 2005 following the 700 years-old tradition of her family in wine making. Inspired by her father, Nicolo, and the courageous example of her grandmother, Chiara, and great grandmother, Elisabetta, she gave new light to the family business. They make wine from their three estates: Tenuta Mocenni, Tenuta I Colli, and Tenuta Marciabella, which combined have 250 acres planted to vine. They are true Sangiovese specialists through their work in the vineyards and cellar. They make wines that have a strong cultural identity and express their bonds with the land. Family stories, ancient traditions, and ancestral values handed down through the years; each wine pays tribute to the places and persons that have made the family what it is today.

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Tasting Note:

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100% Sangiovese. Mature fruit, flowers & spices on the nose; freshness & complexity; graceful & silky tannins; vibrant.

Shelf Talker:

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