

Bindella

TENUTA VALLOCAIA

TOSCANA
MONTEPULCIANO

Dolce Sinfonia Occhio di Pernice

**Vin Santo di Montepulciano
Occhio di Pernice DOC**
100% Sangiovese

The nose is remarkably complex and intensely aromatic, with deep balsamic notes and overtones of dried fruit, prunes and caramelised figs; on the palate, it is rich and dense, with a sophisticated tannic weave and a sustained acidity that pleasantly balance the sweet sensations. A very long sipping wine.



Also excellent with dark chocolate desserts or mature cheeses.

Serve at 14–16 °C

Vinification

In January after the harvest, in 50 litre French oak barrels after drying the grapes.

Maturation and ageing

In these same barrels for at least 6 years and in the bottle for another year.

Areas of production

Pieve Sant'Ilario

Vineyards

Vallocaia

Soil type

Sandy clay

Altitude

300–320 m a.s.l.

Orientation

South

Vine density

5.200 vines/ha

Years of planting

2006

Training system

Spurred cordon

Production per hectare

5–6 tonnes

Annual production

1.300 bottles (only in the best vintages)

First vintage

2004

(from 1998 to 2003, it was made as Vin Santo Colli dell'Etruria Centrale DOC)

Terra, vite, vita