



# DUCA DI SARAGNANO®

## VINO NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA  
E GARANTITA

**Production Region:** Tuscany

**Grape Varieties:** Blend of grapes authorized by  
production policy document

**Maturation:** 18 months in large oak barrels plus a  
minimum of 6 months in stainless steel tanks.

**Description:** Intense red colour with garnet hues. The  
broad and powerful nose reveal elegant notes of violets,  
forest berries, spices and tobacco. The well structured  
tannins resulting from a slow aging in oak, give it  
elegance, structure and the right smoothness. It's ideal  
for roasted red meats and game, braised beef and  
seasoned cheese.

**Alcohol:** 13%

**Serve at:** 18/20°C



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