

GATTAVECCHI – VINO NOBILE DI MONTEPULCIANO – DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA – IMBOTTIGLIATO DA GATTAVECCHI LUCA E GIONATA SOC. SEMPLICE – MONTEPULCIANO – ITALIA 13,5% 2010

www.gattavecchi.it

COLOUR: ruby red

FLAVOURS: cherry, sour-cherry flavour, vegetal note and violet

TASTE: strong alcoholic sensation and tannic astringency; low structure and not too much body structured; the end is wood and cherry flavoured; the gustative aromatic persistency is about 5 seconds

PAIRING: grilled wild boar [download the recipe](#)

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- The succulence of the meat is compensating for the alcoholic dryness of the wine and for the astringency of the tannins
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine