



Montepulciano d'Abruzzo Doc

GRAPES: 100% Montepulciano

ALCOHOL: 13%

VINEYARD AREA:

Selected vineyards in the provinces of Pescara and Chieti, in the Abruzzo region of central Italy. Vineyards are all on southern exposed hillsides at an altitude of approximately 250 meters above sea level.

AGE OF VINES:

15 to 20 years old.

PLANT TRAINING AND DENSITY:

Guyot training. 3500 plants per hectare with an average yield of 3kg per plant.

HARVEST:

Manual harvest occurs towards the end of September and also the first week in October.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 25°C for 8-10 days. Both remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic second fermentation.

AGING:

30% of the wine in second and third passage French and American barriques for 6 months.

WINEMAKER'S NOTES:

Deep ruby-red color, with aromas and flavors of blackberry, dark chocolate, coffee and pepper. The oak is amazingly well integrated, giving the wine a juicy, jammy flavour with a silky and long lasting finish. Best when served with meats, game and strong cheeses. Due to its soft tannins it is also perfect on its own.