

MONTEPULCIANO

D'ABRUZZO DOC



100% Montepulciano

ALCOHOL LEVEL

12.5%

TASTING NOTES



Intense ruby red.



Typical scents of red fruit and spice, especially green pepper corns.



This wine is of medium structure. It is complex, acidic and slightly tannic.



Perfect with grilled vegetable pizza or with lamb meat skewers.



TECHNICAL INFORMATION

AREA
Abruzzo

SURFACE
AND ALTITUDE
Hills | 100 - 500 m

SOIL TYPE
AND DENSITY
Clay and silt | 4.500 plants/ha

VITICULTURAL
TECHNIQUE
Guyot spurred cordon
and canopy

HARVEST PERIOD
Second half of October

The grapes that make this wine are harvested in Abruzzo, a typical wine region in central Italy. They are picked both by hand and mechanically. They are destemmed, softly crushed, then fermented for 12 days at 25-26°C. The wine is kept in contact with the skins for 8 to 15 days. Malolactic fermentation happens thanks to a selected bacteria inoculation. The wine is then fined for up to 6 months in stainless steel tanks.