

MONTEPULCIANO D'ABRUZZO DOC

Data Sheet

Our vineyards are close to the border of the Abruzzo region so, due to our love for Montepulciano grapevines we, with the help of our expert oenologists in Abruzzo, produce a wine in full respect of our protocol with the intention of obtaining a DOC wine. We carry out the maturation process in large casks at our vineyards for several months until it is time for bottling. This very special red wine has a taste of sea breezes and mountain air.

BLEND OF GRAPES: Pure Montepulciano.

HARVESTING AND VINIFICATION: determined with 4-parameter maturation curve: sugar, total acidity, pH, phenols. Vinification with maceration of the skins with the must for 8 to 12 days in stainless-steel tanks at 22-26C.

MATURATION: after the first decantation in November, maturation for 6 - 9 months in stainless-steel tanks with at least one decantation per month for cleaning and oxygenation purposes.

AGEING: in bottles for 4 months.

SENSORY PROFILE: reddish purple with shimmers of deep purple, bouquet of cherries and fruits of the forest with a slight hint of vanilla, good sense of body, harmonious, with aromas which range from red fruits to the rustic vinous mouthfeel of the Montepulciano grape.

SERVING SUGGESTIONS: perfect with all types of red meat dishes even the richest, Italian salami and cold meats, fresh and mature cheeses.

SHELF LIFE: 6 years approx.

ANALYSIS DATA: Alc. cont. 13% vol.,
Total acidity from 5,2 to 5,5 g/l., Volatile acidity from 0.20 to 0.55 g/l,
Glucose and Fructose: inf. to 4 g/l, Sulphur total from 60 to 90 mg/l.

