



LINEA STORICA
MONTEPULCIANO D'ABRUZZO
 Denominazione di Origine Protetta



TIPOLOGY Red wine	WINE-MAKING Maceration of skins at cold controlled temperature.
GRAPES Montepulciano 100%	MALOLACTIC FERMENTATION Done
REGION Abruzzi	AGING Several months into big oaken barrels from Slavonia.
DENOMINAZIONE D.O.C.	RESTING IN BOTTLES Several months under the special tunnels for aging.
VINEYARDS Hills of Pescara - Nocciano (PE)	ALCOHOL CONTENTS 13.00% Vol.
HEIGHT HILLS - EXPOSURE 450 Mt . South, south-east	SUGAR 1.5 gr/l
VINEYARD GROWING SYSTEM USED Rows of wines	TOTAL ACIDITY 5.40 gr/l
SOIL Pebbly-soil	AWARDS
QUINTALS PER HECTARS 110 Q/He	2 Red Glasses - Vini d'Italia 2016 Gambero Rosso
HARVEST At the end of October	3 Grappoli - Bibenda 2016 - Fondazione Italiana Sommelier
ANNUAL PRODUCTION 15.000 bottles	2 Glasses- Vini d'Italia 2014 Gambero Rosso

ORGANOLEPTIC CHARACTERISTICS
Sight: Dark ruby red, with some purple nuances.
Bouquet: Intense smell of maturated red fruit, and secondary spices smell.
Taste: Full and soft, rightly tannic. Blackcurrant flavors.
Servine temperature: 18° C
Gastronomical Joinings: Hors d'oeuvre of delicatessen and ripening cheese. Pasta with gravy-sauce, mushrooms and hot sauce. Roast red meat and game.