



MONTEPULCIANO D'ABRUZZO D.O.C

APPELLATION: *Montepulciano d'Abruzzo DOC.*

VINE VARIETY : *Montepulciano d'Abruzzo 100%*

PRODUCTION ZONE: *produced for more than two centuries on the slopes of the wonderful hills of Abruzzo, this variety spread quickly, reaching the vineyards distributed in all of the Regions of the Province.*

TERRAIN COMPOSITION: *Pebbly-chalky terrain, at an altitude no higher than 300 m above sea level, and a south/south-east exposition*

TRAINING SYSTEM: *Spurred cordon (spur pruned), Guyot, vertical trellis*

VINE DENSITY: *At least 3,000 plants per hectare*

YIELD PER HECTARE: *the grape yield per hectare does not exceed 11,500 kilograms*

COMMERCIAL PERIOD: *From March of the year following the harvest.*

FERMENTATION AND AGEING: *A careful control and analysis has identified the first 10 days of October as being the optimal harvest period. After a soft pressing of the grapes the alcoholic fermentation occurs by means of submerged cap fermentation at a controlled temperature, in steel baths. An obligatory ageing period of around 5 months is expected.*

SENSORY CHARACTERISTICS: *Of a ruby red colour with violet reflections, a characteristic aroma of violet with hints of ground cover and spices stands out to the nose. It is smooth, structured and delicately tannic to the taste.*

TASTING TEMPERATURE: *18°C*

FOOD AND WINE PARING: *It best expresses itself matched with meat-based first courses or moderately seasoned cheeses.*

