

MONTEPULCIANO D'ABRUZZO DOP 2015



GRAPE VARIETY- BIOTYPE

100% massal selection Montepulciano

CATEGORY

Montepulciano d' Abruzzo Dop

LOCALITY OF PRODUCTION

Cugnoli (PE)

TOTAL AREA UNDERVINE

15 Ha

ALTITUDE

350 meters a.s.l.

/ SOIL COMPOSITION

Clay-calcareous

VINE TRAINING SYSTEM / DENSITY

Canopy / Guyot

2500 vines/ Ha 4000 vines/Ha

AVERAGE VINE AGE / YIELD

54 years

45 HI

HARVEST

Hand harvested October.

ALCOHOLIC FERMENTATION

In stainless steel tanks for 20 days. Indigenous yeasts

MALOLACTIC FERMENTATION

In stainless steel tanks.

AGEING

In stainless steel tanks and bottle for 3 months.

COLOUR

Brilliant ruby red with violet tinges.

TASTING NOTE

Intense aromas and flavors, refined and elegant, with hints of sour red cherry, blueberry, violet and flint.

Smooth tannins, full-bodied and long fresh finish.

FOOD PAIRINGS

Tomato and/or meat pasta dishes, poultry and wildfowl, red meats, venison, cheese.

ALCOHOL : 14%