

The company

The estate is located in the municipality of Manoppello (PE) and is situated in a beautiful valley at an altitude of 250 meters, which on one side overlooks the Maiella, and on another is touched by the breeze and the scent coming from the Adriatic Sea, only a few kilometers away as the crow flies.

The project

Ours project is to make totally organic wines made from selected DOC Montepulciano, Pecorino and Trebbiano grapes from our vineyards in Manoppello, a land of great winemaking traditions

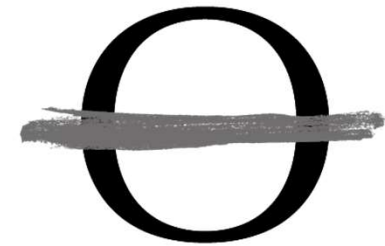
*Società Azienda Agricola Quercia D'Arabona
Scesa San Leonardo 8 – Manoppello (PE)*

MΘNTALI



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VINI

*Innovate in
tradition*

*The encounter between innovation
and tradition to live our time, with a
look to the past and the mind to the
future*

Cerasuolo d'Abruzzo DOP

In the mouth it is fresh, long-linear and persistent with this note of crunchy cherry that never fades away. Overall, it is a wine that can be drunk and enjoyed with pleasure.

Type
Rosato

The land
Municipality of Manoppello (PE)

Grapes
Montepulciano d'Abruzzo DOP 100%

Harvest
October

Winemaking

The grapes harvested strictly by hand in the first week of October in crates of about 16 kg, after a resting period of about 16 to 24 hours in a cool cell, are then destemmed and lightly crushed.

The destemmed grapes are then transferred into the press where they are left for a few hours for a pellicular maceration. After this time has elapsed, the destemmed grapes are pressed very gently and the resulting must is then sent into the tank where it sits to decant in cold temperatures for about 24 hours. Subsequently, it is separated from the coarse lees and inoculated for alcoholic fermentation.

After that the wine stays in close contact with the fine lees and from time to time the must is subjected to a "batonnage" agitation for a few months so that the wine can naturally mellow out. Finally, once this period of refinement is over, the wine is prepped and bottled.

Bottles produced
3500

Alcohol content
13,5% vol

Serving temperature
10/12°C



Abruzzo Pecorino DOP

The wine has a straw-yellow color where citrus and yellow-fleshed fruit and herbs aromas are perceivable to the olfact.

Type
White

The land
Comune di Manoppello (PE)

Grapes
Abruzzo Pecorino DOP 100%

Harvest
September

Winemaking

The harvest falls on the first 10 days of September. The grapes, rigorously hand-picked in crates of about 16 kg, are put in the refrigerator to cool for about 16/24 hours.

Then the still chilled grapes are destemmed and lightly crushed. Consequently, these are transferred to the press for a few hours for pellicular maceration. To follow, the destemmed grapes are softly pressed under very low pressure and the resulting must is left to decant in cold temperatures for about 24 hours, then poured to be cleaned of the lees and lastly, they are inoculated to ferment. This fermentation leaves the must to sit for approximately 10 days at a 15°C temperature

Once alcoholic fermentation is over, the wine stays in contact with the fine lees "Sur Lies" so as to obtain wines with a greater taste-olfactory balance. Both fermentation and aging take place in concrete tanks. This process goes on for about 5-6 months.

Bottles produced
3500

Alcohol content
13% vol

Serving temperature
10/12°C



Abruzzo Trebbiano DOP

To the nose, scents of almond and annurca apple are perceived and when tasted the wine is of excellent persistence always accompanied by a pleasant sourness for a drink that never gets old.

Type
White

The land
Comune di Manoppello (PE)

Grapes
Trebbiano d'Abruzzo DOP 100%

Harvest
September

Winemaking

The harvest occurs from the third week of September and is rigorously handmade in crates of about 16 kg. The harvested grapes are chilled in a refrigerated cell for about 16 to 24 hours so as to maximize the aromatic profile. After that the grapes are destemmed and gently crushed and then transferred to the press where they sit few hours and pressed very gently.

The resulting must is transferred into concrete tanks and left to decant in cold temperatures. Once cleaned, the must is sent toward alcoholic fermentation at a controlled temperature 14/16°C. Once this stage is completed, the wine remains in close contact with the lees for about 5-6 months and occasionally stirred to make it more refined both to the nose and to the taste.

Bottles produced
3500

Alcohol content
12,50% vol

Serving temperature
10/12°C

