Montepulciano d'Abruzzo
DOC BIOLOGICO

Upon visual inspection the wine is on an intense red color with purple highlights. Red berries and ripe cherry are perceivable on the nose, with hints of hematic traces and cinnamon.

TYPE OF WINE

Red

VINEYARDS LOCATION

MONTEPULCIANO D'ABRUZZO
Denomination of Controlled Origin
Grape Variety: Montepulciano
Origin: Abruzzo, Italy
Produced from organic farming

GRAPES

Montepulciano d'Abruzzo DOC BIOLOGICO

HARVEST

October

BOTTLES PRODUCED

3.500

ALCOHOL CONTENT

14%

SERVICE TEMPERATURE

18/20°C

Vinification

The harvest usually takes place after the first ten days of October. The hand-picked grapes stored in small crates of about 16 kg are immediately transferred to the cooling cells where they ought to rest for approximately 16 hours at a temperature of 4° C to ensure the finest aromatic expression.

Fermentation takes place in concrete tanks where the grapes ferment and age for 9 months before being transferred into the bottles, in which they will remain for another 6 months before being made available to the market.

On the palate the wine is full-bodied and mouth-filling with a nicely textured tannin, which suggests that a long aging process is still to come.

BOTTLE GL71: GLASS COLLECTION. **CAPSULE C/ALU90:** ALUMINIUM COLLECTION.
CORK FOR51, CORK: DEDICATED SEPARATE WASTE COLLECTION.