

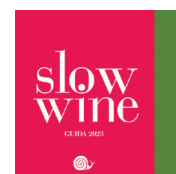
The project

Ours is a path towards the production of 100% organic wines, made with selected grapes of Montepulciano, Pecorino and Trebbiano in the Abruzzo region, in an area of great wine production traditions.



The winery

Montali Vini is located in Manoppello in the province of Pescara. Our vineyards are at an altitude of 250 meters above sea level, in a beautiful valley facing the Maiella mountain and a few km from the sea.



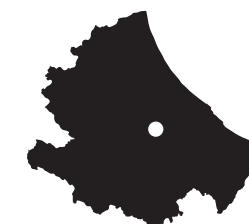
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Società Azienda Agricola Quercia D'Arabona
Scesa San Leonardo 8 • Manoppello (PE)

MONTALI

Innovation through tradition.

The exquisite blend of innovation and tradition to live the present, keeping in mind the past while thinking about the future.



Cerasuolo d’Abruzzo DOP

Cerasuolo has a brilliant pink color, in the mouth is fresh, long-linear and persistent with a note of crunchy “cerasa” cherry.



TYPE OF WINE	HARVEST
Rosé	October
VINEYARDS LOCATION	BOTTLES PRODUCED
Municipality of Manoppello (PESCARA)	3.500
GRAPES	ALCOHOL CONTENT
Montepulciano d’Abruzzo DOP 100%	13,5%
	SERVICE TEMPERATURE
	10/12°C

Vinification

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 pressed softly 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.

Once alcoholic fermentation is completed, 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.

Abruzzo Pecorino DOP

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



TYPE OF WINE	HARVEST
White	September
VINEYARDS LOCATION	BOTTLES PRODUCED
Municipality of Manoppello (PESCARA)	3.500
GRAPES	ALCOHOL CONTENT
Abruzzo Pecorino DOP 100%	13%
	SERVICE TEMPERATURE
	10/12°C

Vinification

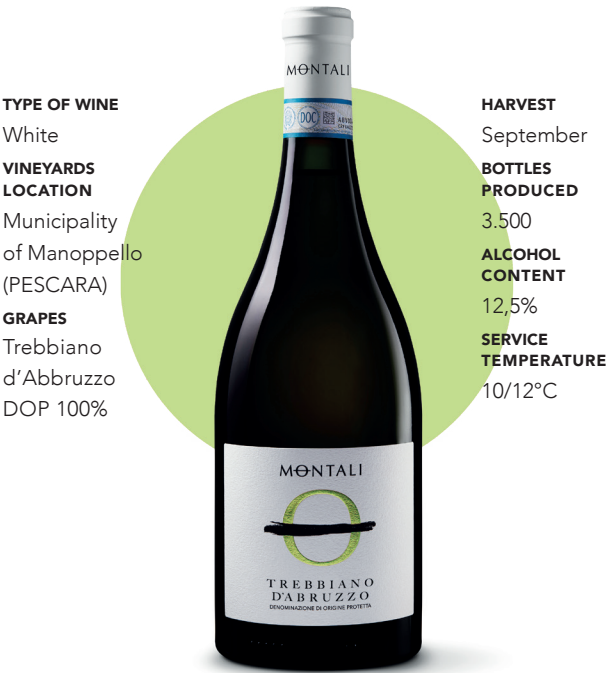
The harvest falls on the first 10 days of September. The grapes, rigorously hand-picked in crates of about 16 kg, are put in the refrigerator to cool for about 16/24 hours.

Then the still chilled grapes are destemmed and lightly crushed. To follow, the destemmed grapes are softly pressed and the resulting must is left to decant at cold temperatures for about 24 hours, then poured to be cleaned of the lees and, lastly, inoculated to ferment. 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.

This process goes on for about 5-6 months and takes place in concrete tanks. Then the wine is bottled.

Trebbiano d’Abruzzo DOP

To the nose, scents of almond and annurca apple are perceived. When tasted the wine is of an excellent persistence and of a pleasant sourness.



TYPE OF WINE	HARVEST
White	September
VINEYARDS LOCATION	BOTTLES PRODUCED
Municipality of Manoppello (PESCARA)	3.500
GRAPES	ALCOHOL CONTENT
Trebbiano d’Abruzzo DOP 100%	12,5%
	SERVICE TEMPERATURE
	10/12°C

Vinification

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.

Once this process is over, the grapes are destemmed, softly crushed and then 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 of 14/16°C. Afterwards 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.

An all-nervous wine that leaves an indelible signature, just like an Abruzzi soil knows how to deliver.

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	HARVEST
Red	October
VINEYARDS LOCATION	BOTTLES PRODUCED
MONTEPULCIANO D’ABRUZZO Denomination of Controlled Origin Grape Variety: Montepulciano Origin: Abruzzo, Italy Produced from organic farming	3.500
GRAPES	ALCOHOL CONTENT
Montepulciano d’Abruzzo DOC BIOLOGICO	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.