

PIETRA MAJELLA
Montepulciano d'Abruzzo
Denominazione di Origine Protetta



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Soil and vine breeding

Vineyards location: Miglianico

Grapes: montepulciano d'Abruzzo 100%

Altitude: 250 metres o.s.l.

Soil type: clayey, naturally calcareous

Layout and exposure: Hilly, South-facing vineyards

Vine age: 20 - 30 years

Implantation density: 1.600 vine stocks / hectare

Yield per hectare: 10 tonnes

Training system: pergola of Abruzzo

Vinification

Grape harvest: exclusively manual

Skin maceration: the maceration lasts 25 days, during which several pumpovers are carried out, in large number in the early stages, to obtain the complete extraction of polyphenols and polysaccharides

Malolactic Fermentation temperature: 26°C

Pressing: limited, the final pressing fractions are separated

Aging: aging takes place in large barrels for 18 months, while 1/3 of the wine ages in French oak barrels of second and third passage/stage for the same duration; then a further 2-month period of aging in bottle.

Chemical characteristics

Alcohol content: 14,00 % vol.

Dry extract: 33 gr./lt.

Total acidity: 5,20

Ph: 3,50

Residual sugar: 4 gr./lt.

Organoleptic characteristics

Colour: intense ruby red with purple hues

Smell: intense wine and pleasant aroma, expresses notes of ripe fruit, cherry and plum above all, followed by pleasant spicy notes

Taste: intense body with good persistence, thick tannins, with a very fine texture; complex and elegant finish.

Service mode

Temperature: 18°C

Pairings: roasted lamb, sliced beef fillet, matured cheeses.