

IL FONDATORE

Montepulciano d'Abruzzo DOP Riserva
Vintage see website photo - liters 0,75 - MADE in ITALY



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Soil and vine breeding

Grapes Montepulciano grapes

Altitude 200 - 250 meters above sea level

Soil Type Clayey, basically calcareous

Position and Exposure Hilly, with vineyards facing South

Planting Density 1.600 vines/hectare

Yield per hectare 100 q

Training System Pergola of Abruzzo

Winemaking

Grape Harvest:

Manual harvest, slightly overripe

Maceration:

The maceration lasts 25 days, during which several pumping overs are carried out, in large numbers in the early stages, to obtain the complete extraction of the polyphenols and polysaccharides

Fermentation temperature:

26°C

Pressing:

Limited, the final pressing fractions are separated

Malolactic Fermentation:

Yes

Aging:

The refinement takes place in first, second and third passage French oak barriques for a minimum duration of 9 months, followed by refinement in the bottle

Chemical Characteristics

- Alcohol Content **14,50%** Vol.

- Dry Extract **32 - 37** g/l

- Total Acidity **5,00 - 6,00** g/l

- PH **3,50 - 3,60**

- Residual Sugars **4 - 5** g/l

- Sulfur Dioxide **Contains sulphites**

Organoleptic Characteristics

Color: intense ruby red with violet reflections

Smell: wine with a mature and intense aroma, expressing notes of black cherry in alcohol, dark chocolate, followed by light nuances of vanilla and leather

Taste: the body, intense and persistent, has thick tannins, with very fine grain which gives great length to the sip; complex and elegant aftertaste sensation

Service Mode

Temperature **18°C**

Spaghetti alla Chitarra, roast lamb, sliced meat, mature cheeses

Revisione (Rev, 1 - 05/06/2023)

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