

IL FONDATORE

Montepulciano d'Abruzzo Riserva
Denominazione di Origine Protetta



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: 30 years

Implantation density: 1.600 vine stocks / hectare

Yield per hectare: 10 tonnes

Training system: Pergola of Abruzzo

Vinification

Grape harvest: Exclusively manual, with a slight degree of surmaturation

Skin maceration: The maceration lasts 25 days, during which several pumpovers are carried out, in large numbers 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 French oak barrels of first, second and third passage for a period of 18 months, followed by 6 months of aging in bottle

Chemical characteristics

Alcohol content: 14,00 % vol.

Dry extract: 35 g/l

Total acidity: 5,2

Ph: 3,5

Residual sugar: 4 gr/l

Organoleptic characteristics

Colour: Ruby red with purple hues

Smell: Wine with a ripe and intense aroma, expresses hints of black cherry liqueur, dark chocolate, followed by slight hints of vanilla and leather.

Taste: The body, intense and persistent, has a big finely grained tannic structure, that gives great persistence on the palate; complex and elegant after-taste.

Service mode

Temperature: 18°C

Pairings: Spaghetti alla Chitarra, roasted lamb, sliced beef fillet, matured cheeses.