

**MIGLIANICO**  
Montepulciano d'Abruzzo  
Denominazione di Origine Protetta



### Soil and vine breeding

**Vineyards location:** Miglianico

**Grapes:** montepulciano d'Abruzzo 100%

**Altitude:** 80 - 100 metres o.s.l.

**Soil type:** clayey, slightly calcareous

**Layout and exposure:** hilly,  
South /South East-facing vineyards

**Vine age:** 15 - 20 years

**Implantation density:** 1.600 vine stocks / hectare

**Yield per hectare:** 14 tonnes

**Training system:** pergola of Abruzzo

### Vinification

**Grape harvest:** manual, within first half of October

**Skin maceration:** it has a duration of 6 - 8 days during which several pumpovers homogenise the mass favouring the extraction of the color

**Malolactic Fermentation temperature:** 26°C

**Pressing:** soft as the final fractions, richer in astringent tannins, are separated

**Aging:** in concrete tanks

### Chemical characteristics

**Alcohol content:** 12,50 % vol.

**Dry extract:** 26 gr./lt.

**Total acidity:** 5,50

**Ph:** 3,50

**Residual sugar:** 4 gr./lt.

### Organoleptic characteristics

**Colour:** ruby red with purple hues

**Smell:** bouquet of red fruit, fresh and intense, followed by delicate spicy notes

**Taste:** body of good intensity and persistence, slightly tannic; balanced finish

### Service mode

**Temperature:** 18°C

**Pairings:** cereal soups, tomato sauce-based pasta dishes, roasts and stews