

MONTUPOLI
Cerasuolo D'Abruzzo
Denominazione di Origine Protetta


CANTINA
MIGLIANICO



Soil and vine breeding

Vineyards location: Miglianico
Grapes: Montepulciano d'Abruzzo 100%
Altitude: 250 metres o.s.l.
Soil type: clayey - loamy
Layout and exposure: hilly,
East/South East-facing vineyards
Vine age: 12 - 15 years
Implantation density: 1.600 vine stocks / hectare
Yield per hectare: 16 tonnes
Training system: pergola of Abruzzo

Vinification

Grape harvest: manual, slightly anticipated to early October
Skin maceration: cryomaceration at 10°C for 12 hours
Fermentation temperature: 18°C
Pressing: soft, in order to extract the right level of anthocyanins, responsible for the final colour of the wine
Aging: in tank, low temperature

Chemical characteristics

Alcohol content: 13,00 % vol.
Dry extract: 24 gr./lt.
Total acidity: 5,50
Ph: 3,40
Residual sugar: 3 gr./lt.

Organoleptic characteristics

Colour: bright pink, medium intensity
Smell: bouquet of ripe, intense fruit with delicate spicy notes
Taste: medium-bodied, sapid and persistent

Service mode

Temperature: 12 - 14°C
Pairings: very versatile wine, the pairings range from fish stews, to legume soups, to first courses with tomato and delicate second courses