

MONTUPOLI
Montepulciano 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: 15 - 20 years

Implantation density: 1.600 vine stocks / hectare

Yield per hectare: 12 tonnes

Training system: pergola of Abruzzo

Vinification

Grape harvest: manual, around mid-October

Skin maceration: the maceration has an average duration of 10 days, during which several pumpovers are performed, to obtain the optimal extraction of polyphenols

Malolactic Fermentation: spontaneous

Fermentation Temperature: 26°C

Pressing: soft, the final pressing fractions are separated

Aging: in large, wooden barrels for 6-8 months, followed by 2 months aging in bottle

Chemical characteristics

Alcohol content: 13,00 % vol.

Dry extract: 30 gr./lt.

Total acidity: 5,50

Ph: 3,50

Residual sugar: 4 gr./lt.

Organoleptic characteristics

Colour: intense ruby red with light purple hues

Smell: complex aroma, expresses notes ranging from plum, to tobacco, to clove; it benefits from moderate contact with the air

Taste: intense body and good length on the palate, with fine-grained tannins and a round finish

Service mode

Temperature: 16 - 18°C

Pairings: traditional first courses such as tagliolini with beans, meat main courses such as pork chops and sliced beef fillet