

## MONTEPULCIANO D'ABRUZZO DOP

Bag in Box

Vintage see website photo - liters 3 - MADE in ITALY



### Soil and vine breeding

**Grapes** Montepulciano grapes

**Altitude** 150 - 250 meters above sea level

**Soil Type** Clayey-loamy

**Position and Exposure** Hilly, with vineyards exposed to the East, South - East

**Planting Density** 1.600 vines/hectare

**Yield per hectare** 140 q

**Training System** Pergola of Abruzzo

### Winemaking

#### Grape Harvest:

Manual harvest, around mid-October

#### Skins Maceration:

The maceration lasts an average of 10 days, during which several pumping overs are carried out, to obtain the optimal extraction of the polyphenols

#### Fermentation Temperature:

26°C

#### Pressing:

Soft pressing, the final pressing fractions are separated

#### Malolactic Fermentation:

Spontaneous malolactic fermentation

#### Aging:

In cement tank, coated with edible resin

### Chemical Characteristics

- Alcohol Content **13,00%** Vol.
- Dry Extract < **28** g/l
- Total Acidity **5,00 - 5,50** g/l
- PH **3,50 - 3,60**
- Residual Sugars **4 -5** g/l
- Sulfur Dioxide **Contains sulphites**

### Organoleptic Characteristics

**Color:** intense ruby red with slight violet reflections

**Smell:** complex perfume, expresses notes ranging from plum to tobacco to clove; benefits from moderate contact with air

**Taste:** intense body and good length, fine-grained tannin, round in the finish

### Service Mode

Temperature **16 - 18°C**

Traditional first courses from Abruzzo such as tagliolini with beans, second courses of meat such as pork chops and sliced beef

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

