



Montepulciano d'Abruzzo DOC Organic Wine



Production zone: Vasto, Pollutri, Scerni, Casalbordino (province of Chieti).

Vine type: Montepulciano.

Denomination: Montepulciano d'Abruzzo D.O.C. (Controlled designation of origin).

Type of vineyard: spurred cord/canopy.

Year of planting: 2000 / 2018.

Land area: 35 hectares.

Vineyard position: South East exposure.

Altitude: 210 metres above sea level.

Density: 3,300 vines per hectare (spurred cord)/1,600 vines per hectare (canopy).

Production: 4 Kg per vine (spurred cord).

Grape harvest period: from October 5th to 20th .

Type of vinification: maceration with skins at 27°C for at least 15 days, followed by refining in cement and stainless steel vats.

ABV characteristics: 13% ABV.

Reaches full expression: 2-3 years.

Colour: Ruby red.

Bouquet: persistent with hints of mature red fruits, ams, and slight notes of cinnamon and vanilla.

Palate: balanced and harmonious with a touch of pleasant tannins.

Best with the following Abruzzese cuisine: potato gnocchi, "sagnette e fagioli" (fresh pasta with beans), lamb and stuffed rabbit.

Ideal serving temperature: 18 - 20 °C.