



FIRST VINTAGE: 2016.

**PRODUCTION AREA:** Vineyards located in the district of

Controguerra.

VARIETY: Montepulciano 100%.

**ALTITUDE:** 250-300 m a.s.l.

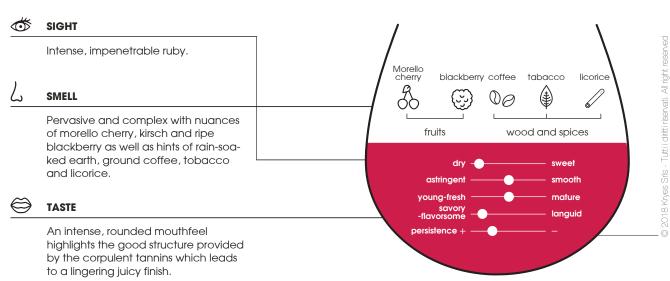
**SOIL:** Medium-textured with abundant gravel.

**TRAING SYSTEM:** Cordon-trained and spur pruned.

**DENSITY:** 5000 plants per hectare.

**HARVEST:** Mid-October, hand picked in small cases.

**VINIFICATION:** After destemming, the grapes are conveyed into small stainless steel fermenting tanks which facilitate the delicate breakage and movement of the cap during fermentation. This system assures a greater and more homogeneous contact between must and skins, therefore increasing the extraction of polyphenols. In order to obtain the best results, maceration periods can even exceed 4 weeks. After the fermentation, the wine is placed in large barrels for a 12 month aging.



1/03/2019