



PROPE

Montepulciano d'Abruzzo DOC

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.

TRAINING 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.



SIGHT

Intense, impenetrable ruby.



SMELL

Pervasive and complex with nuances of morello cherry, kirsch and ripe blackberry as well as hints of rain-soaked earth, ground coffee, tobacco and licorice.



TASTE

An intense, rounded mouthfeel highlights the good structure provided by the corpulent tannins which leads to a lingering juicy finish.

