



# MONTEPULCIANO D'ABRUZZO

Denominazione di Origine Controllata

**FIRST VINTAGE:** 2005.

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

**VARIETY:** Montepulciano d'Abruzzo 100%.

**ALTITUDE:** 200-300 m a.s.l.

**SOIL:** Mainly clay.

**TRAINING SYSTEM:** Guyot.

**PLANT DENSITY:** 5000 plants per hectare.

**YIELD PER HECTARE:** 120 quintals approx.

**YIELD PER VINE:** 2.5 kgs approx.

**HARVEST:** From mid-September to October.

**VINIFICATION:** After destemming, the grapes are placed in small stainless steel fermenting tanks. The maceration on skins lasts for approximately 20 days followed by the devatting and aging of the wine in stainless steel tanks.\*



## SIGHT

Ruby red with violet hues.



## SMELL

Fruity and fresh, with hints of red currant, strawberry and raspberries.



## TASTE

The richness and smoothness of this wine blend to offer an intense, lively taste.  
Juicy and supple mouthfeel.

