



VELENOSI
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MONTEPULCIANO d'ABRUZZO Doc



FIRST VINTAGE BOTTLED 2005

PRODUCTION AREA Selected grapes from the vineyards of Abruzzo hills

GRAPE VARIETY Montepulciano d'Abruzzo 100%

ALTITUDE 200-300 metres above-sea-level

SOIL TYPE Mainly argillaceous

TRELLISING SYSTEM Guyot

PLANT DENSITY 5,000 vines stocks per hectare

YIELD PER HECTARE Approximately 120 quintals of grapes

YIELD PER GRAPE-VINE Approximately 2.5kg of grapes

HARVEST From mid-September to October

FERMENTATION After destemming, the grapes are taken to the fermentation tanks. The maceration takes approximately 20 days. This stage is followed by drawing-off and wine ageing in steel vats. *

SENSORY ANALYSIS

COLOUR Ruby red with purple hues.

ODOUR Fresh, with a scent of currant, strawberry and raspberry.

TASTE Fresh and fruity, smooth and soft.

*contains sulphites