



VERSO SERA

Colline Teramane Montepulciano d'Abruzzo DOCG

FIRST VINTAGE: 2017.

PRODUCTION AREA: Company owned vineyards located in the district of Controguerra.

VARIETY: Montepulciano 100%.

ALTITUDE: 260 m a.s.l.

SOIL: Medium textured with abundant gravel.

TRAINING SYSTEM: Cordon trained/ Spur pruned.

PLANT DENSITY: 5.000 plants per hectare.

YIELD PER HECTARE: 60 quintals approx.

YIELD PER VINE: 1.2 kgs approx.

HARVEST: Hand picked, mid-October.

VINIFICATION: In small, temperature controlled cement tanks. The maceration on skins lasts for approximately 28 days. Aging takes place in 30HL barrels for about 10 months.*



SIGHT

An intense, impenetrable ruby red.



SMELL

Intense and complex. Scents of ripe fruit such as plum, blackberry and currant give way to a bouquet of spices like tobacco and leather, typical of the variety.



TASTE

Complex and full-bodied with smooth, velvety tannins.

