



VERSO SERA Jolline Teramane Montepulciano d'Abruzz

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.

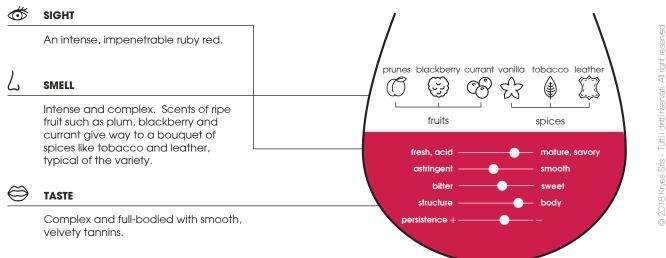
**PLANT DENSITY:** 5.000 plants per hectare.

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 30HI barrels for about 10 months.\*



\*contains sulphites 1/03/2019