



MONTEPULCIANO D'ABRUZZO

Denominazione di Origine Controllata

- Type: Red wine
- Appellation: D.O.C.
- Grape variety: 100% Montepulciano d'Abruzzo

Serving information and food pairing

- Temperature: 18-20 °C
- Food pairing: Appetizers, pasta, roasts, sausages and cheese

Organoleptic characteristics

- Color: ruby red with brilliant shades of violet
- Aroma: Scents of red fruit, fine spicy notes of chocolate and vanilla
- Taste: Well-bodied, supple, balanced and persistent

Terroir and vineyard features

- Area: Fara Filiorum Petri
- Altitude: 300 from sea level
- Soil type: clay-alkaline, declination 7-10%
- Exposure to the sun: South, South-East
- Age of vines: vines planted in 1973 (unique vines with extraordinary characteristics, used also for reproduction)
- Density of vines per hectare: 1.600
- Cultivation system: "pergola abruzzese"
- Yield per hectare: 140 quintals
- Harvesting: hand-picked in the second half of October

Vinification

- Process: As soon as harvested, the grapes are destemmed and pressed, the must is conveyed directly into small steel tanks at controlled temperature, where fermentation occurs for about two weeks
- Fermentation temperature: 25 °C
- Ageing: about 15 months in steel tanks

Technical features

- Alcohol: 13%
- Total acidity: 6,0 g/l
- EAN code: 8058180570013
- DUN code (6 bottles per case): 18058180570010
- Bottles per case: 6
- Case sizing: cm 25.0/31.0/17.2
- Picking: a) Pallet EPAL 1200 x 800 cm, weight 25kg; b) Max height 165cm with 105 cases; c) 630 bottles per pallet c) total weight 830kg

