

Jorio Montepulciano d'Abruzzo Doc

Jorio is Umani Ronchi's *selected* Montepulciano d'Abruzzo DOC.

It was created in the mid-nineties to express the great potential of this varietal, in collaboration with fanatically dedicated Abruzzese winegrowers with vineyards in particularly favourable areas for its growth. The name of the wine is intended as a tribute to the great twentieth-century Abruzzese poet **Gabriele D'Annunzio**, who made his wild, provincial native soil into a "barbaric" novelty, exciting and transgressive, with which he stirred and won the public's favour. Here is D'Annunzio's dedication to his pastoral tragedy **The daughter of Jorio**: "*To the land of Abruzzi, to my mother, to my sisters, to my brother in exile, to my buried father, to all my dead, to all my people between the mountains and the sea, this song of ancient blood I consecrate.*"

Variety 100% Montepulciano

First year of production 1993

Municipality/area of production Abruzzo Region

Vineyard

Located in various municipalities in the Abruzzo Region, the vineyards from which we produce Jorio are distinguished by the special attention which is dedicated to pruning. The aim is to limit fruit production and create ideal conditions for air to circulate around the productive layer of the vine. These are essential conditions for ensuring ideal ripening of the Montepulciano grape.

Harvest

The harvest is carried out by hand and normally takes place in the period from the end of September to the mid of October.

Vinification

The grapes are destalked and lightly pressed, then undergo maceration for 10-12 days in steel fermentation vats. The temperature in this period is kept at between 26° and 28°C. As soon as the alcoholic fermentation is finished, the wine starts the malolactic fermentation. The wine next moves on to the ageing process. About 50% is aged in 5000/8000 litre oak barrels, and the rest in barriques on their third or fourth time of use, for a period of about 12 months. After assemblage, the wine rests in bottle for several months.

Winemaker's notes Deep ruby red, recalls plums and red cherries on the nose, followed by balsamic and salty notes on a background of ripe liquorice. With eloquent and clean tannins in the mouth, it comes across as full and vigorous, with a long and intense finish.

Pairings Pasta with meat sauces, roast white and red meat, chicken and rabbit chasseur, mixed grills.

Ideal serving temperature 18°C

Glasses for serving Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas.

Available formats 75 cl / 1.5 litre bottles

