

Montipagano Montepulciano d'Abruzzo Doc

Montepulciano is one of the main Italian denominations, and most of all it shows a very high versatility.

Our version wishes to underline one of the main qualities of these grapes: the ability to obtain extremely pleasant wines, with an authentic personality. Its pleasantness derives from the fruit notes and the clean finish, the excellent balance among tannins, structure, and acidity; its authenticity, instead, appears through the great ability of these grapes to always show the best quality and recognisability even in the most difficult vintages.

Variety 100% Montepulciano

First year of production 2003

Municipality/area of production Roseto degli Abruzzi

Vineyard

Planted on a soil with a perfect balance between sand and clay, and a good presence of stones, ideal for winegrowing, it has a south-west exposure and it is situated at about 200 meters above sea level. The plant density goes from the 1600 per hectare of the canopy to the 5000 per hectare of the cordon. The agronomic management is led in compliance with the regulations for organic agriculture.

Harvest

The harvest is carried out by hand and normally takes place in the period from the end of September through the first ten days of October.

Vinification

After destemming and a soft pressing, must is let to ferment at a temperature of 26-28°C in a steel tank for 10/12 days. Once alcoholic fermentation is completed, wine undergoes malolactic fermentation, after which part of the wine goes through a short refining period in oak barrels.

Winemaker's notes Of a ruby red color with purple reflections, it shows an intense bouquet of fresh red fruit and strawberries; on the palate, a medium bodied wine, with an intense fruit lingering final.

Pairings Roasted Lamb

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 bottle

