

## Montepulciano d'Abruzzo DOC 2014



**TYPE:** Red  
**REGION:** Abruzzo  
**APPELLATION:** Montepulciano d'Abruzzo DOC  
**VINE VARIETY:** Montepulciano d'Abruzzo 100%  
**FIRST VINTAGE:** 1987

### CARATTERISTICHE DEI VIGNETI

**AREA:** Scafa, San Valentino and Spoltore district  
**SURFACE:** 30 hectares  
**ELEVATION:** 150-300 meters sea level  
**EXPOSURE:** South / South-West  
**SOIL:** medium clay  
**TRAINING SYSTEM:** pergola abruzzese  
**DENSITY:** 1600-2000  
**AGE OF THE VINES:** 25-35 years  
**YIELD:** 70 hl. / hectare

**BOTTLES:** no. 130.000 (0,75 l. format, available with screw cap too) - (1,5 l. Magnum and 3 l. Jéro-boam available).

### VINIFICATION

Harvest: late September. Stainless steel tanks maceration and fermentation for 7 days and malolactic conversion. Ageing part in stainless steel tanks, part in cement vats and 20% in oak for 12 months. Bottled 15 months after harvest.

### CHARACTERISTICS

Deep ruby colour, with purple shadows. The bouquet shows rose, delicate red fruits similar to currant and raspberry, pepper, clove and accents of brush. Medium-bodied, in the mouth is velvety, with hints of cherry, blueberry and licorice, with fresh and energetic tannins that permeates the entire sip.

### FOOD PAIRING

Lasagne, lamb meat and medium-aged cheese.