

Tasting Date: Tuesday, September 14, 2021



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## BELLOVEDERE MONTEPULCIANO D'ABRUZZO RISERVA TERRE DEI VESTINI 2017

Super montepulciano with aromas and flavors of ripe blackcurrants, together with mild spices from the oak. Full-bodied with a refined, silky texture and fruit-bearing tannins. Drinkable now, but still a bit firm at the end, so give it another year. Best after 2022.



**WINEMAKING:** Bellovedere is produced only in the years with great weather conditions and fully mature grapes. The grapes are harvested in basket, in the second part of October at phenolic maturity, with a good sugar-acid balance. Fermentation in conical slavian oak vats for 30 days.

**AGING:** Malolactic conversion and ageing for 18 months part in barriques/tonneaux, part in concrete and part in the same casks where the fermentation happened. After the blending, the wine is bottled, in the appropriate phase of the moon, unfiltered and unfinned, one year before the release on the market.

**PRODUCTION:** n° 5100 bottles x 0,75 l., 1,5l, and 3l.