

Montepulciano d'Abruzzo DOC Terre dei Vestini Riserva **Organic** BELLOVEDERE 2021



GRAPE VARIETIES: 100% Montepulciano
FIRST VINTAGE: 2000

TERROIR

AREA: Spoltore district
VINEYARDS: 2 ha cru "Bellovedere"
ALTITUDE: 200 meter o.s.l.
EXPOSITION: South / South-West
SOIL: clay loam sand texture
TRAINING SYSTEM: Pergola Abruzzese
VINES / HA: 1600-2.000
AGE OF THE VINES: 48 years old
YELD: 40 hl. / ha.

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 reaching phenolic maturity and balance. Fermentation in conical Slavonian oak casks for 30days.

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

PRODUCTION: n° 6000 bottles x 0,75 l., n.185 x 1,5 l., n. 18 x 3l, and n. 6 x 6L

FOOD PAIRING: Braised and cooked meat, game bird, wild boar and long aged cheese.