

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 vintages 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/tonneau, 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 unfinned, 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.

Bellovedere 2021: 94 Vinous, 96 pt DW, 93 pt Falstaff, 92 pt JS, 91 pt WS, Tre Stelle Oro Veronelli; **2020:** Tre Bicchieri GR, 96 pt DW, 93 pts Vinous, 94 pt JS, 92 pt WS, 93 pt Falstaff, 4 Viti AIS, 93 pt WC, Tre Stelle Oro Veronelli ; **2019:** 97+ Gardini, 96 pt DW, 93 pt JS, 5 Grappoli Bibenda, Gold WH, 92 pt WJ, 91 pt WE; **2017:** 94 pt Falstaff, 93+ Vinous, 93 pt JS, 92 pt WE, Tastevin AIS, 4 Viti AIS, 5 Grappoli Bibenda, Tre Stelle Oro Veronelli ; **2016:** 93 pt JS, 95+ pt Gardini, 93 pt Vinous, 93 pt, WE 5 Grappoli Bibenda, 96 pt DW, 94 pt DWWA, 92 pt TS; **2015:** OperaWine, 94 pt JS, 93 pt WA, 92 pt WS, 5 Grappoli Bibenda, 4 Viti AIS, 92pt G&G;