

# **BINOMIO MONTEPULCIANO**

**TYPE:** Red DOC Montepulciano d'Abruzzo.

**AREA:**

Abruzzo-Pescara. On the edge of the park on the hills of Mount Majella

**VARIETY:**

100% Montepulciano (Africa - Binomio clone)

**VINEYARDS CHARACTERISTICS:**

MUNICIPALITY: San Valentino in Abruzzo Citeriore SURFACE AREA: 4.2 hectares ALTITUDE: about 300-350 m above sea level EXPOSURE: fully south NATURE OF THE SOIL: clayey with average consistency GROWING METHOD: very open Abruzzo classic "Tendone" DENSITY: 1600 – 2000 vines/hectare AVERAGE VINEYARD AGE: over 35 years AVERAGE YIELD : 45/50 quintals/hectare HARVESTING: by hand ANNUAL

**PRODUCTION:** 13.000 bottles (0.75 l) and 250 magnums (1.5l)

**VINIFICATION**

Hand picking. De-stemming of the grapes. Maceration and fermentation in vertical vats. Racking, pressing and malolactic fermentation. The wine is then transferred into new and second -use (50/50) French oak barriques. Refining for about 15-18 months, selection of the best barriques, racking without clarification. Light filtration before bottling.

**TASTING NOTES**

Deep dense intense ruby red colour, with a purple viscous rim. Intense nose with ripe blackberry, wild strawberry and spices. Powerful and expansive on the palate, with ripe tannins and great balance. Round and fresh ending, long-lasting, with aromatic persistence.

**FOOD PAIRING**

Pecora alla Callara. Oven-baked or grilled meat. Matured cheese