

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

