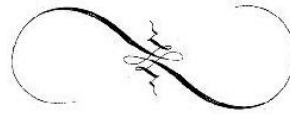


MONTEPULCIANO D'ABRUZZO

BINOMIO

COLLEZIONE

2017



BINOMIO

On the occasion of the company's 20th anniversary, we decided to begin selecting even more strictly in the vineyard, thus giving rise to a project that will only be released in the very best vintages. Every one of our choices and every one of our sensations can result in profoundly different wines.

Vineyards Characteristics

Area

San Valentino in Abruzzo Citeriore (PE), on the edge of the Park of Mount Majella

Surface

Vigneto "Binomio", 4.2 ha

Variety

100% Montepulciano (Africa or Casauria clone)

Altitude

About 300 - 350 mt a.s.l.

Exposure

South

Soil

Clayey with average consistency

Vine Training System

Pergola Abruzzese with three branches

Plant Density

1.600 - 2.000 vines / ha

Average Age of the Vines

50 years

Average Yield

30 - 35 hl / ha

Bottles Produced

3.091 bottles, 40 Magnum, 2 Balthazar

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Climate and Harvest

2017 in Abruzzo witnessed a prolonged period of drought, reinforced by occasional heatwaves, which only really came to an end in mid-September. Fortunately, there were zones that suffered less, thanks to the characteristics of the soils – which took advantage of the water reserves resulting from a rainy winter – but especially thanks to prudent, scientific management of the vineyards. The rainfall in September and a general lowering of temperatures allowed the vines to rehydrate and the Montepulciano grapes to ripen in a well-balanced manner, so that picking began at the normal time. The grapes were perfectly healthy, thanks to the total absence of any vine diseases during the vegetative cycle. The harvest occurred on 26th October.

Vinification and Maturation

We process this special selection of bunches with the utmost care, destemming by vibration using the Pellenc Selectiv' Process; the perfectly whole, healthy berries then remain undisturbed for 24-48 hours, with a total absence of sulfites. For the first two weeks, fermentation is conducted with gentle pumping over daily and a délestage. In the following weeks, maceration takes place with simple dampening of the cap, followed by racking into new (40%) and previously used (60%) tonneaux and barriques. Maturation for a period of 12 months, then light filtration prior to bottling.

Tasting Notes

Its deep ruby hue foreshadows an intense bouquet, characterized by aromas of currants and marasca cherries in alcohol, along with hints of toasted almonds, gentian violets and a delicate spiciness. On the palate, the wine shows all its opulence, framed by tightly-knit, well-integrated tannins in a perfect balance between warmth and mellowness.

Food Pairings

Particularly good with lamb and goat, roasted in a wood-fired oven. Other excellent matches are Pecorino di Farindola cheese and pasta made from ancient grain varieties cooked in a broth with local legumes.