

AZIENDA AGRICOLA  
**BINOMIO**

TYPE: ROSSO MONTEPULCIANO D'ABRUZZO DOC

VINTAGE: 2020

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

VARIETY: Montepulciano 100% (Clone Africa - Binomio)

VINEYARDS CHARACTERISTICS:

MUNICIPALITY: San Valentino in Abruzzo Citeriore

SURFACE AREA: 4.2 hectares single vineyard "Binomio"

ALTITUDE: about 300-350 m above sea level

EXPOSURE: fully South

NATURE OF THE SOIL: clayey with average consistency

GROWING METHOD: Abruzzo classic "pergola"

DENSITY: 1600 – 2000 vines/hectare

AVERAGE VINEYARD AGE: over 50 years

AVERAGE YIELD :45/50 quintals/hectare

HARVESTING: by hand

VINIFICATION

Division into parcels of the various zones of the vineyard - based on the vigor of the vines and the fineness of the clays - to be vinified separately; manual harvest in small crates, and selective destalking in order to vinify only perfectly intact berries. Fermentation in vertical vats, with pumping over and careful management of temperatures and of the days of maceration. Racking of 80% of the wine into barriques and tonneaux (some new, others previously used one or two times) and 20% into concrete tanks. Maturation for 12 months, selection of the blend, racking, no fining and just light filtering prior to bottling. 18 months' bottle aging before release.

TASTING NOTES

Ripe plush dark fruit with lots of cocoa beans, mussel, dark spices and hazelnuts. Really flavorful and fleshy on the round, full-bodied palate with a mouthful of lush, silky tannins and a long, creamy finish. Quite a hedonistic Montepulciano d' Abruzzo to enjoy in the next six years. Drink from 2024. (James Suckling, September 6th, 2023)

FOOD PAIRING

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

