

CANTINA VALLE TRITANA

MONTEPULCIANO D'ABRUZZO DOC

Despite the name, Montepulciano d'Abruzzo is in no way linked with the Vino Nobile di Montepulciano. The tuscan wine is named after the town, while Montepulciano d'Abruzzo is named after the varietal. The Montepulciano variety originated in the Valle Peligna in the Abruzzi, and was developed through selection by growers. It displays significant capacity for adaptation to different environments, resulting in its cultivation in nearby territories.

TASTING NOTE



Deep ruby red color.

The bouquet on the nose is intense, clean and pleasant with fresh aromas of black cherry, black berry, plum and violet followed by more complex notes of walnut-husk and some spices. On the palate it is well-balanced with agreeable tannins. Good body and intense flavors.



FOOD PAIRINGS

Ideal with flavorful pastas, pizzas, mature cheeses, grills and roasts, mushrooms (white and black truffles).



VINEYARD & PRODUCTION INFO

Soil composition: rich, medium clayish

Training method: Abruzzese Pergola

Elevation: 350 m asl

Vines/hectare: 4.500 Ha

Exposure: Southeast

Vine age: 30 y

Harvest time: October

First vintage: 2004

Production: 160.000 bottles



WINEMAKING & AGING

Varietal composition: 100% Montepulciano d'Abruzzo

Fermentation container: stainless steel tanks for 25-30 days

Maceration technique: on the skins for 12 days

Type of aging container: stainless steel tanks of 200 HI

Length of aging: 8 months

Length of bottle aging: 2 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 3,10 g/L

Acidity: 6,2 g/L

Dry extract: 31 g/L



PRODUCER PROFILE

Estate owned by: Angelo Sansone

Winemaker: Enrico Paternoster

Total acreage of wine: 99 (40 Ha)

Winery production: 280.000 bottles

Region: Abruzzo



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