

MONTEPULCIANO D'ABRUZZO DOC



VINEYARD & PRODUCTION INFO

Soil composition: rich, medium clayish

Training method: Abruzzese Pergola

Elevation: 1,148 ft a.s.l.

Vines/ha: 4,500/ha

Exposure: South-East

Vines age: 30 years

Harvest time: October

First vintage: 2004

Production: 160,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Montepulciano d'Abruzzo

Fermentation

Container: stainless steel tanks

Length: 25-30 days

Maceration

Technique: on the skins

Length: 12 days

Aging

Container: 200 hl stainless steel tanks

Length: 8 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 3.10 g/l

Acidity: 6.2 g/l

Dry extract: 31 g/l



FOOD PAIRINGS

Ideal with flavorful pastas, pizzas, mature cheeses, grilled and roasted dishes, and mushrooms (white and black truffles).



TASTING NOTE

Deep ruby-red color.

The bouquet on the nose is intense, clean, and pleasant, with fresh aromas of black cherry, blackberry, plum, and violet, followed by more complex notes of walnut husk and spices.

On the palate, it is well-balanced with agreeable tannins, good body, and intense flavors.

PRODUCER PROFILE

Estate owned by: Angelo

Sansone

Winemaker: Enrico Paternoster

Total land under vine: 40 ha

Winery production: 280,000 bottles

Region: Abruzzo (Italy)

