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MONTEPULCIANO D'ABRUZZO DOC



VINEYARD & PRODUCTION INFO

Soil composition: clay loam rich in calcareous skeleton

Training method: Espalier

Elevation: 1,250 ft a.s.l.

Exposure: North-West

Vines age: 45 years

Production: 6,600 bottles



WINEMAKING & AGING

Varietal composition: 100% Montepulciano d'Abruzzo

Fermentation

Container: Stainless steel tanks

Maceration

Technique: on the skins with regular delestage and pumping over

Length: 20-25 days

Aging

Container: barriques

Wood: French oak

Length: 12 months

In bottle: 18 months



TECHNICAL DATA

Alcohol: 14%



FOOD PAIRINGS

Ideal throughout the meal and able to stand up to strong flavors.



TASTING NOTE

Bright ruby-red color.

The bouquet on the nose is a rich, textured expression of dark fruit, with balanced oak and smoky notes.

On the palate, it is dry and warm, with elegant tannins and a medium body. Mature fruit notes, accompanied by pleasant acidity, give this wine a fresh, full character, very refined and long on the finish.

PRODUCER PROFILE

Estate owned by: Giulia Cataldi Madonna

Winemaker: Lorenzo Landi

Total land under vine: 74 Ha

Winery production: 240,000 bts

Region: Abruzzo (Italy)

