

CAPOSTRANO MONTEPULCIANO D'ABRUZZO DOC



PRODUCER PROFILE

Estate owned by: Angelo Sansone
Winemaker: Angelo Sansone
Total acreage of vine: 99 (40 Ha)
Winery Production: 280,000 bts
Region: Abruzzo

WINE DESCRIPTION

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. Capostrano line is named after the small village of Capostrano located in the heart of the Abruzzo region, at the foot of the Gran Sasso Mountains, where the winery is located.

TASTING NOTES

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 PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard name:	Capostrano
Vineyard size:	25 Ha
Soil composition:	Rich, medium clayish
Training method:	Abruzzese Pergola
Elevation:	350 m a.s.l.
Vines/hectare:	4,500/Ha
Exposure:	South East
Age:	18 years
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 18°C
Maceration technique:	On the skins for 12 days with frequent delestage
Type of aging container:	Stainless steel tanks of 200 HI
Length of aging before bottle:	8 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	3.35 g/L
Acidity:	6.1 g/L
Dry extract:	31 g/L

