



PRODUCER PROFILE

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

TRITANO MONTEPULCIANO D'ABRUZZO DOC

WINE DESCRIPTION

Tritano is inspired by the historical name of the Tirino river on whose banks the town of Ofena was built. Tritano, which translates to "born from three parts" in its original Greek, refers to the three tributaries that feed into the Tirino.

TASTING NOTES

Ruby red color with violet hints. Intense and complex bouquet on the nose with notes of dark fruit such as currants and blackberries and subtle hints of chocolate and mint. Excellent structure; rich and well-balanced sip with sweet tannins and a long fresh and fruity finish.

FOOD PAIRING

Ideal with Italian cuisine, meat sauces, red meats and mature cheeses

VINEYARD & PRODUCTION INFO

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|-------------------|----------------------|
| Vineyard name: | Tritano |
| Vineyard size: | 10 Ha |
| Soil composition: | Rich, medium clayish |
| Training method: | Spurred cordon |
| Elevation: | 350 m a.s.l. |
| Vines/hectare: | 6,500/Ha |
| Exposure: | South East |
| Age: | 18 years |
| Harvest time: | October |
| First vintage: | 2006 |
| Production: | 60,000 bottles |

WINEMAKING & AGING

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|--------------------------------|--|
| Varietal composition: | 100% Montepulciano d'Abruzzo |
| Fermentation container: | Stainless steel tanks for 25/30 days 18°C |
| Maceration technique: | On the skins for 15 days with frequent delestage |
| Type of aging container: | Big oak barrels of 30 Hl and stainless steel tanks |
| Length of aging before bottle: | 12 months in oak bales + 6 months in stainless steel |
| Length of bottle aging: | 2-4 months |

ANALYTICAL DATA

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| Alcohol: | 13.5 % |
| Residual sugar: | 3.8 g/L |
| Acidity: | 5.8 g/L |
| Dry extract: | 34 g/L |

