



Montepulciano d'Abruzzo DOC

Vineyards: Martelli.

Altitude: 167m above sea level

Vine training system: Tendone

Vine variety: Montepulciano d'Abruzzo

Vines per hectare: 1800

Average production per vine: 9-10 kg.

Grape yield: 130 tonnes, Wine 70 hl/ha

Soil: skeletal soil

Harvesting time: 20 September - 20 October

Type of wine: Red

Area of production: hills in the province of Chieti

Vinification: the grapes are selected and then pressed. The maceration and fermentation phases take place in steel tanks.

After fermentation the wine continues a period of refinement.

Aging: 12 months in steel and 12 months in wooden barriques.

Refinement: in concrete

Alcohol content: 12,5% vol.

Serving temperature: 18-20°C

Organoleptic characteristics. **Visual features:** dark red with purple tints.

Fragrance: fruity with notes of plum marmalade, blackberry and black cherry.

Taste: full harmonious with long persistency.
