

DENOMINATION

LOCATIONS OF VINEYARDS

SOIL TYPE

ALTITUDE

EXPOSURE

CULTIVATION SYSTEM

VINE AGE

YIELD PER HECTARE

HARVESTING METHODS

GRAPE VARIETY

VINIFICATION

WINEMAKER NOTES

HOW TO SERVE

Montepulciano d'Abruzzo DOC

Loc. Ponticelli,
Santa Maria Imbaro, Chieti,

Medium-textured stony character

260 m above sea level

South - East

Traditional "Pergola Abruzzese", 1600 vines/hectare

Planting year 1999

7 - 8 tons

Hand selection in late October

Montepulciano 100%

The grapes are destemmed, follows fermentation and maceration with their skin at 28 ° C for more than 300 days in small steel tanks. Malolactic fermentation naturally occurs in barriques where the wine is aged for about 24 months. The aging in the bottle is at least twelve months before marketing.

A sandy soil with a high concentration of stones, provide a high water drainage favoring soil heating, and consequently yields for by hectare are low and very high concentrations metabolites in must. It produces a wine with high alcohol potential and an important polyphenols charge. The aging potential of this wine is very high, only after several years of refinement it is possible to appreciate the essence.

**Advised Temperature:
18-20°C.**

Serving suggestion:
ideal companion of tasty and elaborate dishes, very tasty as stewed, stuffed, lamb roasts and "arrosticini" (skewered pieces of meat) typical of our region.

Filì

Montepulciano d'Abruzzo

Denominazione
di Origine Controllata

Technical description



LA VINARTE
VIGNAIOLI  DAL 1951

Via Prov. per la Rocca, 17
66030 - Santa Maria Imbaro
Chieti - Italia
+39 340 76 34 659
info@lavinarte.it

