

La Famiglia, la Terra e il Vino

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. Cornice,
Mozzagroga, Chieti

Limestone clay mix

150 m above sea level

South - East

Traditional "Pergola Abruzzese", 1600 vines/hectare

Planting year 1999

10 - 11 tons

Hand selection in late October

Montepulciano 100%

Grapes are destemmed, then follows the fermentation and maceration with the skins at 28 ° C for about 20 days in small steel tanks. After fermentation, the wine is refined in steel tanks for about 6 months. The aging continues for at least another 3 months in the bottle.

The grapes are harvested late in order to have a natural phenolic maturation, that will allow for lingering flavour of complex tannins on the palate without the need for a long ageing time.

This wine is characterised with a fresh and fruity aroma and by a deep ruby colour.

**Advised Temperature:
16-20°C.**

**Serving suggestion:
ideal companion of tasty and elaborate dishes, good also with sober and essential dishes or more experimental combinations.**

Montepulciano d'Abruzzo

Denominazione
di Origine Controllata

Technicals description



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VIGNAIOLI DAL 1951

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