



WINE

VINEYARD

VINIFICATION

DEGUSTATION

WINE CARD

WINEGRAPE	Montepulciano 100%
COLOUR	Red
YEAR	2005
DENOMINATION	Montepulciano d'Abruzzo D.O.C.
TYPE OF WINE	Kind, dry, typical of its Lands
ALCOOL GRADUATION	13,50 % Vol
TOTAL ACIDITY	5,70 g/l
PRODUCTION PER YEAR	3.000 Bottles
FRAME OF VINEYARD	Pergola Of Abruzzi
PLANTS PER HECTARE	1600 Units
AGE OF VINEYARDS	30 Years
PRODUCTION PER HECTARE	9.000 Kg /ha
VINEYARDS' LOCATION	Cupello (CH) - Abruzzo
ESPOSITION TO THE SUN	South
HARVEST PERIOD	Half of October
TECHNIQUE OF VINIFICATION	In red, maceration for 20 days
FERMENTATION	Controlled temperature (25 °C)
REFINEMENT	Barriques 12 months
APPEARANCE	Red Ruby , tone broom
SMELL	Mature Fruit , vanilla
TASTE	Structured
SERVICE	18-20°C
COMBININGS	Red plates structured to base of meats



Montepulciano d'Abruzzo