



Montepulciano d'Abruzzo

Denominazione di Origine Controllata



Grapes: Montepulciano

Vineyards: Catignano – Pescara Hills

Altitude: 360 m asl

Soil Composition: Medium-textured Soil

Cultivation system: Espalier

Production/hectare: 80 quintals / ha

Average age of the vines: 15 years

Grape yield compared to wine: 70%

Harvest period: First week of October

Winemaking: The grapes are harvested manually and after destemming and crushing, the fermentation takes place with maceration at a temperature of 24-26 °C for about 10 days. During fermentation, daily pumping over and délestage are carried out to improve the extraction of phenolic substances from the skins and aerate the must. At the end of the alcoholic fermentation, the racking is carried out and skins undergo a soft pressing. During the processing phases of the grapes, microorganisms are used, because they are able to colonize the must by carrying out a bioprotective function, against any unwanted microorganisms; this allows us not to use sulphites before and during alcoholic fermentation. The sulphites are added only at the end of the alcoholic and malolactic fermentation.

Malolactic fermentation: Fully realized

Refinement: 6 months in French oak tonneaux, 3 months in steel on the fine lees with continuous bâtonnage and 6 months in the bottle.