



# Malbec Selection

## Malbec Terre di Chieti IGP



**Grapes:** Malbec

**Vineyard Altitude:** 360 m asl

**Soil type:** loam, very rich in skeleton

**Training system:** espalier

**Production per hectare:** 60

**Average age of vines:** 20 years

**Grape yield in wine:** 65%

**Harvest time:** Second decade of September.

**Vinification:** The grapes are harvested by hand and after destemming and crushing, fermentation takes place with maceration at a temperature of 24 - 26 °C for about 15 days. During fermentation, the phenolic substances are extracted from the skins, delicate daily punching-down and some délestage are also carried out to

aerate the must. At the end of alcoholic fermentation racking and the skins undergo soft pressing. During the stages of processing of the grapes, microorganisms are used that are able to colonise the must by performing a bio-protective function against any undesirable microorganisms; this allows us not to use sulphites before and during alcoholic fermentation. Sulphites are added only at the end of alcoholic and malolactic fermentation.

**Malolactic fermentation:** Fully carried out

**Ageing:** 12 months in French oak tonneaux, 12 months in stainless steel on fine lees and 6 months in bottle

**Colour:** Ruby red in colour

**Taste and bouquet:** It has hints of young berries, liquorice, with notes of blackberries, cherries and fresh plums, clear vegetal hints of earth, gentian, undergrowth, fern, bark and dandelion and more delicate mineral notes of graphite.

**Pairings:** Suitable for accompanying hors d'oeuvres and all meat dishes, succulent dishes such as burgers, stews, game, mature cheeses, kebabs, roasts and grilled sausages.

**Alcoholic strength:** 13.5%

**Serving temperature:** 16-18 degrees