



## ORGANIC MONTEPULCIANO D'ABRUZZO D.O.C.

**VARIETAL:** *Organic Montepulciano d'Abruzzo DOC*

**REGION:** *Abruzzo, Italy*

**VARIETY:** *Montepulciano*

**HARVEST PERIOD:** *first half of October*

**SOIL:** *clayey, calcareous, deep, rich in minerals*

**Alc.:** *13% BY VOL.*

**BOTTLE CONTENT:** *12\750 ML*

**BOTTLE CODE:** *813645000034*

**CASE CODE:** *8051272980677*

### Vinification

The hand-picked grapes in boxes are gently transported to the cellar where destemming and crushing takes place. The pressed grapes are conveyed into stainless steel tanks where fermentation takes place at a controlled temperature following the inoculation of selected yeasts. Maceration with the skins lasts for approximately 15 days during which pumping over is carried out daily to optimize the extraction of color and tannins. This is followed by racking and gentle pressing of the fermented pomace. By keeping the wine at a temperature of 20°C,

malolactic fermentation is induced in order to soften and stabilize the wine.

This is followed by aging in wood for 6 months followed by another 6 months in cement tanks. Subsequently the wine is stabilized and prepared for bottling with the best technologies to protect it from contact with oxygen.

### Food pairing

Pairs great with rich pasta sauces, tomato based dishes, hamburger, meatloaf, barbeque, asian curry, saffron, aged cheeses and pecorino cheese

### Tasting notes

Intense ruby red, with brilliant violet highlights. On the nose it has hints of red fruit jam, blackberry and currant followed by vanilla and spicy notes. In the mouth it is full-bodied, long, persistent and velvety with soft pleasant tannins.



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