

CONTESA

Montepulciano d'Abruzzo DOC



Grape variety	Montepulciano d'Abruzzo 100%
Production area	Collecorvino – 250 mt
Soil	Clay calcareous soil
Methods of training	Rows, cordon spur
Plant density	4400 plants per hectare
Yield per hectare	130 q per hectare
Harvest time	Second half of October
Vinification	Skin maceration with pumping over the cap for about 8/12 days at a high temperature (28-30 degrees).
Ageing	30 hectolitres oak barrels for 10 months.
Chemical analysis	Alcoholic degree: 13,00% vol. Sugar: 1,50 gr/lt Total acidity: 5,50 gr/lt
Tasting	Deep ruby red colour with granadine tints, very limpid and full-bodied. At the olfactory evaluation it appears intense, persistent, of fine quality. It has a fragrance of ripe red fruits especially of wood and jam fruits, with tones of toast cocoa and chocolate. The taste is full , round, warm, just tannic. The wine is well structured and mature.
Food link	The wine links well with first succulent dishes succulent, with roast meat, grilled meat, and also with cheese and processed pork meat. This Montepulciano could be appreciated within 3 or more yers. Serving temperature: 16/18°C