

AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Montepulciano d'Abruzzo area.

GRAPE VARIETY

100% Montepulciano d'Abruzzo

SOIL

Stony, calcareous, well structured and drained. Age of vineyards: 10-15 years. Altitude: 300mt above sea level

TECHNICAL DATA

13% ABV

5.5 g/L total acidity

4.3 g/L residual sugar

VINIFICATION

Following a careful selection of the grapes in mid October, the grape stalks are removed and traditional, temperature controlled fermentation on the skins in stainless steel is applied for 10 days with periodic pumping over. The wine is aged for 6 months in oak barrels. The cycle ends with a short bottle rest.

FLAVORS

Ruby red with violet undertones. Intense bouquet of ripe red fruit. Rich in fruit, lively, finely framed by oak spices.

TOTAL PRODUCTION

330,000 bottles

TASTING NOTES

A vibrant Montepulciano d'Abruzzo that complements cured meats, poultry and stews. Pairs well with everything from burgers to lasagna. A great red for any occasion. Serve at temperature 18°C.

