



LE PINCIAIE

MONTEPULCIANO D'ABRUZZO RISERVA



AREA OF PRODUCTION

Loreto Aprutino

GRAPE VARIETY

100% Montepulciano d'Abruzzo

SOIL

Highly calcareous. 38% sand, 33% silt, 29% clay. 300 meters above sea level.

TECHNICAL DATA

13.5% ABV

5.4g/L total acidity

.2g/L residual sugar

PRODUCTION

Grape production is 12,000kg and 85 hectolitres per hectare. 7,500 grammes per plant, with 1 plant giving 7 bottles.

FLAVORS

The name of this wine stems from the ancient form of construction typical in pastoral communities of Abruzzo. A blockbuster red displaying fine notes of cherry and currents, finely integrated by oak spices, coffee and vanilla.

TOTAL PRODUCTION

55,000 bottles

TASTING NOTES:

Recommended pairing with lamb arrosticini, red meats, game, roast lamb, aged sheep cheese.

