



WINE CARD

Montepulciano d'Abruzzo Don Giulio DOC 2005-2014

Wine

Grape	Montepulciano 100%
Color	Red
Vintage	2005-2014
Product name	Montepulciano d'Abruzzo Don Giulio D.O.C.
Origin	Autochthonous
Alcohol Graduation	13,50 %vol
Total Acidity	5,70 g/l
Production per Year	5.000 bottles

Vineyard

Vine	Montepulciano
Training System	Pergola of Abruzzi / Row
Planting Density	1600 grapevines/ha
Age	20 years
Yield per Hectar	100hl
Location	Montalfano, Cupello (CH) – Abruzzo, Italy
Exposure	South-east

Vinification

Harvest Period	10-20 October
Vinification Method	Vinification in red, after maceration for 20 days
Fermentation temp.	Controlled, 25°C
Fermentation Time	20/30 days
Refinement	Steel for 6 months, Barrique for 12 months
Sharpening Process	Bottles for 4 months
Bottling	April/May

Degustation

Appearance	Red ruby, impenetrable
Boquet	Elegant, with scents of black cherry and vanilla
Taste	Structured, balanced and harmonious
Service Temp.	18-20 °C
Dishes	First dishes, game, seasoned cheeses, colt cuts

