



WINE CARD

Montepulciano d'Abruzzo DOC 2013-2015

Wine

Grape	Montepulciano 100%
Color	Red
Vintage	2007-2015
Product name	Montepulciano d'Abruzzo Montalfano D.O.C.
Production Line	Montalfano
Origin	Autochthonous
Alcohol Graduation	13% Vol
Total Acidity	5,70 g/l
Production per Year	20.000 bottles

Vineyard

Vine	Montepulciano
Training Systems	Pergola of Abruzzi / Row
Planting Density	1600 grapevines/ha
Age	10 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 15 days
Fermentation temp.	Controlled, 25°C
Fermentation Time	20/30 days
Sharpening Process	Steel, and in bottles for 6 months
Bottling	April/May

Degustation

Appearance	Red ruby with violet shades, intense
Boquet	Reminiscence of red fruits
Taste	Harmonious, dry, aftertaste of cherry
Service Temp.	18 °C
Dishes	Meats, first dishes, seasoned cheeses, cold cuts

