



TECHNICAL SHEET / SCHEDA TECNICA

MONTEPULCIANO D'ABRUZZO DOC B I O L O G I C O

Appellation Montepulciano D'Abruzzo Doc

Vine Montepulciano 100%

Region Abruzzo

Proof 13%

Format 0,745 cl bottle

Wine-making process

The wine-making process takes place after we have deleted the best grapes in the field. After being destemmed, the grape skins and pulp are left to ferment for about 15 days at a carefully controlled temperature of 15° C for the first 3 days and between 28° and 30° C in the following days. During this time of macerating the pulp together with the skins and of the alcoholic fermentation process, the contents of the vats are periodically emptied into another holding vat, the technical term for this is *délestage* and it is a modern technique which allows us to maximize the exchange of oxygen between the liquid and the solid pulp.

Following this stage, before some of the wine is transferred into stainless steel vats whilst the rest is aged in French oak barrels for 6 months, (this allows the tannin to mature), selected lactic bacteria are injected onto the wine. This fermentation using lactic enzymes is a process which has an effect on the organic and sensorial qualities of the wine, which loses acidity but gains softness and has a more complex range of aromas. Lastly, the wine is filtered and bottled, using the ratio of 1:5 to re-unite the wine aged in steel vats with the wine aged in oak barrels. The reason for this mix is to give an identity, a formation and a finality to a wine that has been made from very young vines, which are being harvested for the first time. The wine is ready to be put on the market after it has been refined in the bottle for 1 month.

A visual and olfactory analysis:

This wine has a clear purple-red color which is typical of young wines. It has a complex array of aromas, initially red fruits and pepper come through which give way to woodland aromas like mushrooms and moss and grasses like green pepper, which are subtle and not invasive. Finally, traces of vanilla come through which are the result of being refined in wooden barrels.

This wine has a dry taste, it is well-rounded, full-bodied and persistent. Overall it is a wine which as a planned formation.

Serve with:

red meat dishes, game, mature cheese and seasoned salamis.

Serving temperature 18°C