



VELENOSI
ASCOLI PICENO



PROPE
Montepulciano d'Abruzzo DOC

PRODUCTION AREA:

Vineyards located in the district of Controguerra.

VARIETY:

Montepulciano 100%.

ALTITUDE:

250-300 m a.s.l.

SOIL:

Medium-textured with abundant gravel.

TRAINING SYSTEM:

Cordon-trained and spur pruned.

DENSITY:

5000 plants per hectare.

HARVEST:

Mid-October, hand picked in small cases.

VINIFICATION:

After destemming, the grapes are conveyed into small cement fermenting tanks which facilitate the delicate breakage and movement of the cap during fermentation. This system assures a greater and more homogeneous contact between must and skins, therefore increasing the extraction of polyphenols. In order to obtain the best results, maceration periods can even exceed 4 weeks. After the fermentation, the wine is placed in large barrels for a 12 month aging.

SIGHT

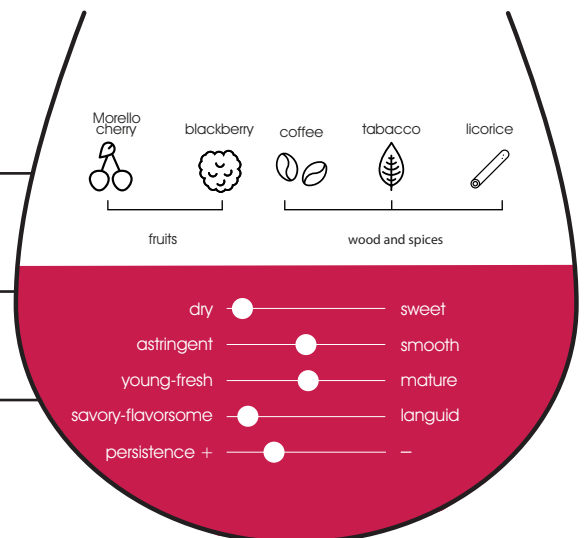
Intense, impenetrable ruby.

SMELL

Pervasive and complex with nuances of morello cherry, kirsch and ripe blackberry as well as hints of rain-soaked earth, ground coffee, tobacco and licorice.

TASTE

An intense, rounded mouthfeel highlights the good structure provided by the corpulent tannins which leads to a lingering juicy finish.



EAN
Tipo cartone