



## **MONTEPULCIANO d'ABRUZZO DOC**

**ALC: 13%**

**SOIL: Calcareous with clay mix**

**VINEYARDS LOCATION:** In Rocca San Giovanni, by Costa dei Trabocchi at 150 m asl.

**HARVEST:** Manual, 2nd half of October.

**VINIFICATION:** Soft press of the grapes, maceration and fermentation in steel.

**AGING:** 40% of the wine is aged in French barrels for about 8 months; the wine is then blended with the rest, 60% aged in steel only.

**TASTING NOTES:** Intense red ruby color; scent of ripe plumes, red apple and violets. Good structure and body.

