



## MONTEPULCIANO d'ABRUZZO DOC RISERVA

ALC: 13.5%

SOIL: Calcareous with clay mix.

VINEYARDS LOCATION: In Rocca San Giovanni, by Costa dei Trabocchi at 150 m asl; vineyards south exposed.

HARVEST: Manual, 2nd half of October.

VINIFICATION: Soft press of the grapes, maceration for 10-15 days, fermentation in small steel tanks.

AGING: Aged in French tonneaux for 14 months; The wine is then moved in steel.

TASTING NOTES: Intense red ruby color with garnet hues; scents of black cherries and violets, spices and vanilla; fine tannins, full body and elegant.

