

## **CONTESA**

### Montepulciano d'Abruzzo DOC



<b>Grape variety</b>	Montepulciano d'Abruzzo 100%
<b>Production area</b>	Collecorvino – 250 mt
<b>Soil</b>	Clay calcareous soil
<b>Methods of training</b>	Rows, cordon spur
<b>Plant density</b>	5000 plants per hectare
<b>Yield per hectare</b>	90 q per hectare
<b>Harvest time</b>	Second half of October
<b>Vinification</b>	Skin maceration with pumping over the cap for about 10 days at a high temperature (28-30 degrees).
<b>Ageing</b>	30 hectolitres oak barrels for 18/20 months.
<b>Chemical analysis</b>	Alcoholic degree: 14,20% vol. Sugar: 1,20 gr/lt Total acidity: 5,50 gr/lt
<b>Tasting</b>	Deep ruby red colour with granadine tints, very limpid and full-bodied. At the olfactory evaluation it appears intense, persistent, of fine quality. It has a fragrance of ripe red fruits especially of wood and jam fruits, with tones of toast cocoa and chocolate. The taste is full , round, warm, just tannic. The wine is well structured and mature.
<b>Food link</b>	The wine links well with first succulent dishes succulent, with roast meat, grilled meat, and also with cheese and processed pork meat. This Montepulciano could be appreciated within 3 or more yers. Serving temperature: 16/18°C