

# Montepulciano d'Abruzzo D.O.C. Biological



**Type of wine:** Red wine

**Grape variety:** Montepulciano d'Abruzzo (100% this vine, unblended)

**Production at:** Colline del Sangro - Abruzzo (Italy)

**Yield per hectare:** 140 sqm

**Number of vines per hectare:** 4400

**Yield per vine:** 3,00 - 3,20 kg

**Yield per hectare in wine:** 9000 - 9500 lt.

**Harvest period:** second half of October

**Vinification:** destemming and soft pressing. Maceration of the grapes for 10 - 12 days with the temperature controlled at 28 -30C. The wine is left to mature for about 12 months in small steel tanks, then bottled and aged for 3-4 months.

**Alcohol content:** 12.50- 13.00% vol.

**Total acidity:** 4,50 - 5,00 g/l

**SO2 Total:** 50 - 60 mg/L

**Dry extract:** 28 -30 g/l

**Sensory characteristics:** intense red wine, red fruit scents ripe with notes of black cherry, full and persistent flavour.

**Storage period:** 6 - 7 years

**Serving temperature:** 18-20C. It is recommended to uncork the bottle at least an hour before serving. Food and wine pairings: red meat roasts, grilled lamb and broths, chicken and rabbit, grilled meat, strong cheeses and savoury first courses.



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