



MONTEPULCIANO D'ABRUZZO DOC 2019, RETRO'

ORGANIC WINE

Location of the vineyards: Colonnella (Te) - Italy

Grapes: 100% Montepulciano

Altitude: 150 meters above s.l.

Soil type: Clayey, calcareous

Location and exposure: Hill, with vineyards exposed to South, Southeast

Age of vines: 25 years

Planting density: 1,600 vines/hectare

Yield per hectare: 120 q.

Type of cultivation: Pergola of Abruzzo

Harvest: Exclusively manual, around the middle of October

Maceration of the skins: The maceration lasts 15 to 20 days, during which several replacements ensure the homogeneity of mass and an appropriate extraction of polyphenols and color

Fermentation temperature: 26°C

Pressing: Final fractions rich of astringent tannins are separate

Malolactic fermentation: Yes

Ageing: In order to favor the fruity character, the wine is aged for 6 months in barriques of 3rd passage and then in steel tank

Alcohol: 13.5% vol

Dry extract: 26 g/l

Total acidity: 5,5 g/l

Ph: 3,40

Residual sugar: 4 g/l

Colour: Ruby red with violet reflections

Bouquet: Red fruit, ripe and intense aroma, with delicate spicy notes

Taste: intense wine, tannic and pleasant taste, final balanced mouth

Serving temperature: 18°C

Pairings: Traditional soups, pasta in red sauce, roasted meat

