



Materia Prima 2005 Montepulciano d'Abruzzo DOC

Cépage

Montepulciano d'Abruzzo 100%

Appellation

DOC Abruzzo

Vintage

2005

Vineyard

San Giacomo, Scerni, 25 years old

Vigneron

G. Rossini

Soil profile

Southern slope of clay and limestone soil.

Elevation

280 m, overlooking the Adriatic Sea, a long sweaty bike ride to the Maiella...

Harvest and winemaking

Hand picked October 9-12. Fermentation occurred at temperatures ranging between 25 and 30°C. Cuvaison lasted about two weeks. Draining straight into new oak and one year old barrels of various origins (French, American and Eastern European oak) and aged for 12 months. No press wine added. No fining. No cold stabilization. Light pre-bottling filtration only.

Production

7,000 bottles in total

Recommended use

Savoury dishes, hearty company.. And chocolate of course...

Notes on the winemaking

Extravagant culture characterized by wild dances and excessive drinking...