

Pinciaie

Montepulciano d'Abruzzo
Denominazione di origine controllata

Riserva

The name of this wine stems from the ancient form of construction typical in pastoral communities of Abruzzo. The vineyard extends for 4 hectares at an altitude of 300 meters above sea level and is vinified separately in outstanding vintages in order to maintain its exceptional characteristics. A blockbuster red displaying fine notes of cherry and currents, finely integrated by oak spices, coffee and vanilla.

Variety

Montepulciano d'Abruzzo 100%

Production area

Italy, Abruzzo, Pescara,
Loreto Aprutino

Age of the vineyard: 40-45 years

Altitude: 300 metres above sea level

Yield per hectare: 12.000 Kg/ha

Vineyard size: 4 ha

Growing system: Overhead trellis

Exposure: South-east

Technical data

Alcohol: 14% vol. / **pH:** 3,50

Total acidity: 5,4 g/L

Residual sugar: 0,2 g/L

Soil structure

Highly calcareous.
38% sand, 33% silt, 29% clay.

Processes

Subsoiling between rows. Inter-row
grassing with a mixture of grasses and
legumes. Eco-compatible farming
methods.


Production **55.000 bottles**

Grape production is 12.000 kg and 85
hectolitres per hectare, 7.500 grammes per
plant, with 1 plant giving 7 bottles.

Ageing potential **6-10 years**

Serving temperature **15°C**

Recommended pairings

 Lamb arrosticini, red meats, game, roast lamb, aged sheep cheese.

