

# LE PINCIAIE

MONTEPULCIANO D'ABRUZZO  
DENOMINAZIONE DI ORIGINE CONTROLLATA



## AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Montepulciano d'Abruzzo area.

## GRAPE VARIETIES

Montepulciano d'Abruzzo (100%).

## SOIL

Stony, calcareous, well structured and drained. Altitude: 300 meters above sea level.

## VINIFICATION

Following a selective hand harvest in mid - October, the grapes stalks are removed. Alcoholic fermentation with skin contact takes place with select yeasts during 14 days with periodic pumping over. Malolactic fermentation follows in 300lt. French barriques (allier and troncais). The wine is aged for twelve months in 300 lt French oak barrels. The cycle ends with a 12-month bottle rest.

## FLAVORS

Dark ruby-red with violet undertones. Complex wild berry notes framed by elegant oak spices. Blackcurrant, spicy cherry integrated with hazelnut and coffee.

## TOTAL PRODUCTION 50.000 bottles

Shelf-life: 6-10 years. Drinkable today, Tre Saggi will age well for the next 7 years. Perfect with red meats, game and aged sheep cheese. Best enjoyed at 18°C.

