



WINE TECH SHEET

MONTEPULCIANO D'ABRUZZO D.O.C. 2019

Name of the wine:	Montepulciano d'Abruzzo DOC Organic
Grape variety:	Montepulciano d'Abruzzo - 100%
Vintage:	2019
Alcohol:	13%
Soil:	Clay and limestone
Soil management:	Biodynamic method
Training form:	Guyot
Period of harvest:	End of September - 1 st week of October
Picking method:	Manual in boxes
Winemaking process:	<p>Grapes are destemmed and gently crushed, then transferred to stainless steel tank where our indigenous yeasts take over and lead the fermentation process.</p> <p>The grape skins are softly plunged into the juice, in order to prevent the extraction of the stronger tannins. The maceration process usually takes around one week after which the skins are separated from the wine and softly pressed.</p>
Ageing:	The wine rests in stainless steel tanks for a period of four months before the bottling.