

AMARANTA

Montepulciano d'Abruzzo

Appellation

Denominazione di Origine Protetta D.O.P

Grape

Montepulciano D'Abruzzo

Grape history

The origin of this grape has always been uncertain. Also students as Molon (1906) classified it as a "Sangioveti" variety. Today it is sure that the two grapes have nothing in common. Cultivated mainly in Abruzzo and the other regions of centre south Italy. Today, thanks to the passion of some producers and winemakers, the Montepulciano has emerged to the international limelight as one of the best quality red grapes in world.

Production area: Very old vineyards selected in Lanciano area. The climate is characterized by high temperatures all year round, very little rainfall and a wide temperature range between night and day, which has a positive influence on the quality of the grapes.

Soil: Deep, finely-textured, moderately alkaline, very calcareous Clayey surface layer.

Age of vineyards: 30-35 years

Cultivation Type: Pergola Abruzzese

Vines per hectare: 3000

Yield per hectare: 5000 lt/ha

Harvest

Period: end of October and beginning of November
Harvest method: Hand-picked in crates

Wine-making technique: Part of the grapes have been rigorously harvested after a slight over-ripening of the plant, 15/20 days maceration, thermo-controlled alcoholic fermentation at 24-26°C.

Ageing: 9/12 months in fine French and American barriques

Closure: Natural cork

Organoleptic evaluation and food pairing:

Ruby red with garnet reflections, intense and persistent fragrance; the bouquet is intense, fruity, persistent, with notes of dried flowers, spice, liquorice, marasca cherries. the palate is stylish, velvety, almost creamy, compact with tannic structure that blends nicely with the alcoholic component. Great structure, complex, elegant, well balanced with a long aftertaste. Opulent fruit. Ideal for roasts, game, strongly flavoured dishes and mature cheese. Meditation wine.

Serving temperature: 18°C

