

NO SO2
wine, art of man.



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NO SO2 / MONTEPULCIANO D'ABRUZZO DOC


ZACCAGNINI

Type

Montepulciano d'Abruzzo DOC

Grape variety

Montepulciano

Area of production

Abruzzo region

Vine training system

Tendone and espalier

Type of soil

Clayey of medium texture

Harvesting period

Usually very late

Winemaking

Soft pressing of the grapes, submerged cap maceration with fermentation at controlled temperature and racking when the established criteria are reached.

Ageing and maturing

After malolactic fermentation, sterile filtration and maturation in steel for about 4 months protected from oxygen; bottled with no added sulphites (no more than 10 mg/L in terms of total SO₂) and subsequently aged in the bottle.

Tasting notes

Color: Very intense ruby red color.

Aroma: Black fruits, blackberry and blueberry and plum, notes of violet and hints of freshly cut hay.

Taste: It is enveloping, dynamic and plays between freshness and sweetness.

Lifespan in the bottle

On sale on average in the spring following the harvest, consumption is recommended within two years of harvest.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 13% vol

Serving temperature 14-16°C