



MONTEPULCIANO D'ABRUZZO DOC TERRE DI CASAURIA / RISERVA

Type

Montepulciano d'Abruzzo DOC – Terre di Casauria
Riserva

Grape variety

Montepulciano

Area of production

Province of Pescara

Vine training system

Tendone and espalier

Type of soil

Clayey of medium texture

Harvesting period

Usually very late

Winemaking

Soft pressing of the grapes, maceration in oak vats with manual treading and fermentation at controlled temperature.

Ageing and maturing

Once the alcoholic fermentation is complete, it is aged in wooden vats for at least 9 months; subsequently aged in steel vats. It rests for another six months in the bottle.

Tasting notes

Color: Deep ruby red color with violet hues.

Aroma: The aromatic panorama is broad, with immediate floral aromas of roses and fruity aromas of wild berries (especially blueberry jam), followed by spicy notes of liquorice, cumin, white pepper and mineral notes of graphite.

Taste: The taste is distinctly textural and voluminous, even if dynamic and with a taste rhythm dictated by vital tannins and vibrant freshness.

Lifespan in the bottle

On sale on average 30 months after harvest. Given its acidity and tannin, it can be aged in the bottle for at least 8/10 years.

Storage instructions

Store in a cool, dry place

Transport instructions

Room temperature

Alcohol content 14,5% vol

Serving temperature 16-18°C