



NICÒ

Montepulciano d'Abruzzo D.O.C.

Type: Montepulciano d'Abruzzo D.O.C. (red)

Grape variety: Montepulciano 100 %

Altimetry: 200 metre above sea level

Location: Municipality of Lanciano

Type of soil: Clay, tending to limestone

Position and exposure: Hilly, facing South, South - West

Vineyard's age: 10/15 years

Planting density: 3.000 stumps/hectare

Yield per hectare: 120 ton

Training system: Guyot

Hervest: Manual, during the first decade of October

Vinification: It lasts 7 - 10 days, during which time, the mix of the peels, ensures a good color. Controlled temperature fermentation (26°C). Limited pressing, the final fractions of hard tannins are richer separate. Malolactic fermentation

Aging: In steel

Alcohol content: 13%

Sensorial features: Ruby red with violet reflections; bouquet of red fruit, fresh and vinous, followed by subtle notes of spice; body of fine intensity, with not invasive tannins and final balanced mouth

Serving suggestions: Pasta dishes in red sauce, roast meat, medium-aged cheeses

Service temperature: 18°C