

“Fonteromana”

MONTEPULCIANO D’ABRUZZO

Vintage: 2014

Production area: it grows in Pescosansonesco at 550 m AMSL. Vineyards are located at the foot of Gran Sasso in a very windy place with a high temperature range. Here the soil is clay-calcareous and rich in skeleton.

Wine history: Montepulciano d'Abruzzo Fonteromana is obtained from the same grape variety with a yield of 130 quintals per hectare. Grapes are picked up in the middle of October with a successive skin contact for about 10-15 days. After that, the wine is put in steel tanks and then in 60hl oak barrels for 4 months.

Organoleptic features: it's a ruby red wine which smells of ripe red fruits, dried flowers and spices like pepper, cinnamon and nutmeg. In the mouth it's soft with delicate tannins, good structure and persistence.

Time of vintage: middle of October.

Vinification: red vinification with a skin contact for 10-15 days. Fermentation occurs with selected yeasts at low temperature. Malolactic fermentation is spontaneous.

How to serve it : it needs to rest at least 10 days after its arrive. It should be served at a temperature of 18 °C.

Gastronomic matching: it is recommended with pasta with tomato sauce, lamb, sheep, beef, pork and mid-seasoned cheeses.

How to store the bottle: the bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15 – 18 °C and a humidity of 60 – 80 %.

Analytical data:

alcoholic grade :	13,05 % Vol.
residual sugar:	4.10 g/l
pH:	3,60 g/l
total acidity:	5,70 g/l
extract	30,60 g/l