



“HARIMANN”

DENOMINAZIONE DI ORIGINE CONTROLLATA
Montepulciano d’Abruzzo D.O.C.

Vintage: 2007

Production area: it grows in Pescosansonesco at 550 ASML. 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 Harimann is obtained by crushing Montepulciano d’Abruzzo grapes produced in old vineyards with a yield of about 70 quintals per hectare. Grapes are picked up during the first decade of November. Then they are crushed and soaked for a period of about 25/30 days in steel tanks and after a short storage, the wine ages for about 24 months in oak barrels. The word Harimann comes from the ancient lombard language and indicates a group of free men with full civil rights that military served Kings or Dukes in defence of the Lombard kingdom. These men were granted with land in order to be cultivated and defended; this land was normally nearby the cities or in some other strategic area. The “Arimanni” were kind of professional brigades with a high salary directly dependent from the lombard institutions. Normally displaced in the most risky areas, they formed a ready military force that could fight against external enemies as well as against internal ones being assigned also with police tasks. The Harimann members, being in a position of power in comparison with the native populations, also had administrative, political and economical functions that contributed to fortify the stability of the Lombard reign.

Organoleptic features: it’s a ruby red wine with a clear texture and an intense, complex and elegant bouquet of ripe red fruits, marasca cherries, plums, berries and black cherries, accompanied by hints of violet and dried red flowers. After a few seconds of inhalation, you can catch tertiary aromas that recall the slow passage in barrels: walnut, hazelnut, caramel, tobacco, leather, licorice, cinnamon, pepper, cloves and delicate notes of chocolate and coffee aroma. It’s warm, soft, balanced by an excellent acidity, very persistent, with elegant and evolved tannins. It’s a fleshy, chewable and quite pasty wine. Strong and powerful, it represents the evolution of Montepulciano d’Abruzzo. Harimann can be tasted about 8 years after its harvesting and it shows its best qualities even after 15-20 years.

Time of vintage: first decade of November.

Vinification: red vinification with a skin contact for at least 25 days. Fermentation occurs with selected yeasts. Malolactic fermentation is spontaneous.

Ageing: 12 months in steel tanks, 24/36 months in new barrels and then 18 months in the bottle.

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.

The bottle should be opened 4 hours before drinking it.

Gastronomic matching: It is recommended with rich and complex dishes with long cooking (red meat, game, seasoned cheeses) or "single" to be enjoyed as a sipping wine, in a suitable cup and ... why not? Also with chocolate and a good cigar.

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:	15,60% vol
residual sugar:	2,3 g/l
Ph:	3,61 g/l
total acidity:	5,60 g/l
Flow acidity:	0,58 g/l