

MONTEPULCIANO D'ABRUZZO D.O.C.

Vintage: 2013

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 Pasetti derives from Montepulciano grapes with a yield of 110 quintals per hectare. The grapes are picked up at the end of October and there's a skin contact for 10-15 days. After a first period in steel tanks, the wine ages in 60 hl oak barrels for 9 months and then 16 months in the bottle.

Organoleptic features: it's a vivid ruby red wine which smells of blackberry, currant and blueberry, accompanied by hints of licorice, cinnamon and black pepper. In the mouth it's warm with soft and evolved tannins, a right balance, good structure and persistence.

Time of vintage: at the end of Octob

Ageing: 18 months in steel tanks, 8 months in the barrel and then 6 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 2-3 hours before drinking it.

Gastronomic matching: structured first courses with tomato sauce, timballo, wild boar, red meats and seasoned cheese.

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:	13,68 % Vol.
residual sugar:	2,40 g/l
pH	3,60 g/l
total acidity:	5,58 g/l
extract	35,60 g/l