



# Testarossa Rosso

MONTEPULCIANO D'ABRUZZO D.O.C.

**Vintage:** 2011

**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:** Testarossa Montepulciano d'Abruzzo is obtained from the oldest vineyards (40 years old) with a yield of 80/90 quintals per hectare. The grapes are picked up during the third decade of October and then pressed and fermented for 20 days. After a storage of 18 months in steel tanks to facilitate the decantation, the wine ages for about 18-22 months in 20hl oak barrels.

**Organoleptic features:** it's a deep ruby red wine which smells and tastes of ripe red fruits, blackberries, blueberries, plums, cherries and violet mixed up with tertiary aromas of cocoa, licorice, tobacco, cloves, black pepper and leather. It's a warm and full-bodied wine with elegant tannins, good structure and persistence. It can be appreciated after several years.

**Time of vintage:** third decade of October, beginning of November.

**Vinification:** red vinification; fermentation occurs with selected yeasts at a controlled temperature. Malolactic fermentation is spontaneous.

**Ageing:** 18 months in steel tanks, then 18/22 months in barrel and 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 3 hours before drinking it.

**Gastronomic matching:** lasagna, first courses with tomato sauce, "arrosticini" (typical sheep meat from Abruzzo), braised meats, wild game, herbal and 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:	14,51 % Vol.
residual suagr:	2,50 g/l
pH	3,60 g/l
total acidity	6,10 g/l
extract	