
TESTAROSSA

“TESTAROSSA”
MONTEPULCIANO
D’ABRUZZO RISERVA DOP



ANALYTICAL DATA

Alcohol: 14,50 – 15,00 % v/v

Sugar: 2,00 - 2,50 g/l

pH: 3,50 - 3,60

Total Acidity: 5,00 - 5,50 g/l

Volatile Acidity: 0,30 - 0,50 g/l

GASTRONOMIC PAIRINGS

Pot roast, meat stew, rare steaks, and very seasoned cheeses.

GRAPES

PRODUCTION AREA:

The vineyards extend in the area of Pescosansonesco at 550 m.a.s.l., in the core of Grans Sasso and Monti della Laga National Park. The terroir is clay-calcareous, rich in organic matter, located on a slope facing north-east. The summer climate is dry and well ventilated.

VARIETY PROPERTIES:

The Montepulciano is an Abruzzo native variety: it prefers clayey soils, tolerates droughts and ripens late. The concentration of anthocianins is one of the highest in the world. Rich in tannins, may result astringenti if enjoyed young. The red fruit notes amaze for their intensity.

WINE

VINEYARD

100% Montepulciano d’Abruzzo, density of 5200 plants/ha, 100 tons/ha yield, manual harvesting inboxes at the end of October/ beginning of November.

VINIFICATION

In red: maceration and fermentation in stainless steel vats for 8-10 days with selected yeasts at controlled temperature (22°-24°). Spontaneous malolactic fermentation.

AGEING

In concrete tanks, 24 months in french oak barriques of 2°-3° passage and aging in bottle. It should be stored at 14°-16° and consumed preferably within 15 years from the harvest.

SENSORY ANALYSIS

Deep red ruby wine. Hints of ripe red fruit, dried violet and underbrush like prunes, sour cherries and marked tertiary aromas of eucalyptus, licorice, chocolate and tobacco. This is a robust and warm wine, with elegant tannins, with excellent structure and persistence.
