
MADONNELLA

MONTEPULCIANO
D'ABRUZZO DOP



ANALYTICAL DATA

Alcohol: 14,00 - 14,50 % v/v

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

pH: 3,40 - 3,60

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

Volatile Acidity: 0,30 - 0,40 g/l

GASTRONOMIC PAIRINGS

Casserole, lasagna, red meat,
arrosticini skewers and
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.

PROPERTIES OF THE VARIETY:

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, it may result astringent 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, mechanical harvesting in the middle of October.

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, 12 months in 20hl and 60hl big oak barrels and aging in bottle. It should be stored at 14°-16° and consumed preferably within 8 years from the harvest.

SENSORY ANALYSIS

Intense red ruby wine. Hints of sour berries, currant and blackberries, along with hints shades of licorice, cinnamon and black pepper. Tasting it, this wine is soft, with elegant and mature tannins. Excellent structure and persistence.