

Corte  
Vittorio

## MONTEPULCIANO D'ABRUZZO DOC

### Denominazione di Origine Controllata

#### TYPE OF WINE

Still red wine

#### AGRONOMICAL FACTS

Grape varieties:	Montepulciano
Cultivation area:	Hills in the provinces of Pescara and Chieti, Italy
Soil:	medium soil, clay and limestone
Training system:	Tendone and Cappuccina
Altitude:	from 110 to 150 mt. above sea level
Density stems/ha:	approx. 2500 stems/ha.
Hectare yield:	approx. 120 q./ha.
Harvest:	manual harvesting to physiological maturation of the grapes

#### OENOLOGICAL FACTS

Vinification:	after crushing and de-stemming, the fermentation takes place, with maceration at a controlled temperature of 16°-20°C in Ganymede tanks. Racking is very important to preserve the delicate aroma of the wine. If it does not happen naturally, malolactic fermentation is induced by inoculation of selected lactic bacteria
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Ageing:	in stainless steel tanks
Ageing in bottle:	at least 3 months

#### TASTING NOTES

Color:	intense ruby red with purple shades
Bouquet:	fruity bouquet with hints of red berries and spices
Taste:	soft and warm, well balanced with a soft tannin

Pairing:	lamb, goat, kebab, seasoned cheese, pizza, BBQ and wild meat, Korean style marinated meat, peking duck, curry lamb, Thai and Indian cuisine, saffron based dishes
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Storage:	it maintains its aromatic characteristics for 5-8 years. Like all wines, it must be kept in a cool place (under 18°C) and not exposed to direct sunlight or heat sources
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Service temperature:	18° – 20° C
Alcohol content:	13% by vol.
Residual sugar:	4,09 gr./lt.
Total acidity:	5,2 gr./lt.

