



VIGNAMADRE

CAPO LE VIGNE MONTEPULCIANO D'ABRUZZO DOC

It represents the historic vineyard of the Di Carlo family, in the Crecchio estates where King Vittorio Emanuele III stayed before his exile.

TYPE: Red

VARIETY: 100% Montepulciano d'Abruzzo

DENOMINATION: Montepulciano d'Abruzzo DOC

VINTAGE: 2017

PRODUCTION AREA: Province of Chieti

EXPOSURE: South, South-East

ALTITUDE: 350 m a.s.l.

TERROIR: Medium texture tending to clayey

TRAINING SYSTEM: Spurred cordon

AVERAGE PRODUCTION PER HECTARE: 70 quintals

HARVEST PERIOD: October

VINIFICATION SYSTEM: Long maceration on the skins in stainless steel tanks at a controlled temperature.

Processing: 12 months in steel, 24 months in oak barriques, followed by aging in the bottle.

ALCOHOL CONTENT: 14% Vol.

RESIDUAL SUGAR: 5 g / l

TOTAL ACIDITY: 5,7 g / l

COLOR: Intense ruby red with purple reflections

BOUQUET: Intense hints of wild black cherry and red fruits, delicate notes of coffee, cocoa, cinnamon and leather

TASTE: Dry, full-bodied, fruity and with an excellent structure.

SERVING SUGGESTIONS: Grilled meats, various cured meats, semi-mature cheeses, first courses with spicy sauces, lamb and casserole or grilled game.

SERVICE TEMPERATURE: 16 ° C

