

SCIARR®

Montepulciano  
d'Abruzzo DOC '08



# Montepulciano d'Abruzzo DOC '08

**Type:** Red.

**Region:** Abruzzo Italy.

**Variety:** Montepulciano 100%.

## WINEYARD FEATURES:

**Municipality:** Città Sant'Angelo (Pescara).

**Wineyards surface area:** 9,50 hectares.

**Altitude:** 300 meters above sea level.

**Esposure:** Southeast-southwest facing.

**Soli feautres:** medium density clay.

**Training system:** tendone (high trellis supported by crossed wires).

**Density:** 1800/2000 plants per hectare.

**Average age of vineyards:** 25 years old.

**Average yield:** 90 hl/hectare.

**Harvesting:** manual, with a meticulous selection of the grapes.

**Production:** 5,000 bottles of 750 ml and 250 bottles of 1.5 liters.

## VINIFICATION:

Harvested in October, gentle grape pressing, maceration and fermentation for about 7/15 days in stainless steel tanks, with hand punching down. Once the malolactic fermentation is over, the wine is poured in 10 hl barrels of Slavonian oak where it settles for 15/20 months. Racking and bottling without filtering. Fining in bottle for 6 months or more.

**Bottle lifespan:** on sale after 3 years after the Harvest, bottle ageing for a further 8 years.

**Best serve:** 57/62 °F

## IMPRESSIONS (Tasting of January 2012)

**Colour:** Dense Ruby red with garnet glints.

**Bouquet:** Fruity; Cherry jam, Blackberries.

**Flowery:** dry flowers, violets.

**Spicy:** Liquorice, vanilla, and humus, mineral, mushrooms and final balsamic (mint).

**Flavour:** Fruity, flowery, spicy (liquorice, ripe red berries, blackberries, violets, vanilla),intense, smooth and well balanced with alcool.

**Food matches:** Grilled Red meats, game, truffle and mature cheeses.Perfect with Fillet steak with black truffle.