



Montepulciano d'Abruzzo "Feuduccio" DOC 2016



Grapes:	100% Montepulciano d'Abruzzo
Region:	Abruzzo
Vineyards:	From vineyards in Orsogna Abruzzo
Exposure:	Southeast/Southwest/Northwest
Altitude:	432 meters (1,417 feet) above sea level
Soil:	Calcareous clay
Vine Training:	Guyot
Vine Age:	20- 25 years
Time of Harvest:	Early October
Vine Density:	1,600-4,000 vines per hectare
Vine Yield:	2.4 tons per acre
Total Production:	27,000 bottles
Vinification Process:	The grapes are hand harvested in late October and ferment in temperature-controlled stainless steel tanks with daily pumpovers for 15-18 days.
Aging Process:	The wine ages in oak barrels of varying capacities for 12 months and then in bottle for six months.
Alcohol Content:	14.00%
Tasting Notes:	Deep, dense ruby in color, the bouquet is beautifully rich, offering aromas of black cherries and raisins, which meld with notes of licorice, scorched earth and goudron confirmed on a ripe, layered palate of impressive purity.
Winemaker:	Romano D'Amario
Cellaring:	4-10 years
Bottled:	Late Summer/ Early fall
Closure:	Natural Cork
Food/Menu Pairing:	Excellent with red meat, cold cuts and aged cheese.

