



Montepulciano d'Abruzzo "Fonte Venna" DOC 2017

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| Grapes: | 100 % Montepulciano d'Abruzzo |
| Region: | Abruzzo |
| Vineyards: | From vineyards in Orsogna, Abruzzo |
| Exposure: | southeast/Southwest |
| Altitude: | 432 meters (1,417 feet) above sea level |
| Soil: | Calcareous clay |
| Vine Training: | Pergola (Abruzzese) |
| Vine Age: | 20 years |
| Time of Harvest: | Early October |
| Vine Density: | 1,600-4,000 vines per hectare |
| Vine Yield: | 3.2 tons per acre |
| Total Production: | 100,000 bottles |
| Vinification Process: | The grapes are hand harvested in late October and ferment in temperature-controlled stainless steel tanks with daily pumpovers for 15 days. |
| Aging Process: | The wine ages in bottle for three months. |
| Alcohol Content: | 14% |
| Tasting Notes: | Intense ruby red in color, with an elegant and fruity bouquet showing distinct varietal character, spicy notes, brushwood and red berries confirmed on a structured and persistent palate. |
| Winemaker: | Romano D'Amario |
| Cellaring: | 4-10 years |
| Bottled: | Early summer |
| Closure: | Diam cork |
| Food/Menu Pairing: | Excellent with red meat and aged cheese. |

