



Montepulciano D'Abruzzo Riserva "Ursonia" DOC 2014



Grapes:	100% Montepulciano d'Abruzzo
Region:	Abruzzo
Vineyards:	From vineyards in Orsogna, Abruzzo
Exposure:	Southeast
Altitude:	432 meters (1,417 feet) above sea level
Soil:	Calcareous clay
Vine Training:	Guyot
Vine Age:	20-25 years
Time of Harvest:	October
Vine Density:	5,000 vines per hectare
Vine Yield:	2 tons per acre
Total Production:	6,500 bottles
Vinification Process:	The grapes are hand harvested in late October and ferment in temperature-controlled stainless steel tanks with daily pumpovers; maceration on skins for 15-18 days.
Aging Process:	The wine ages in oak barrels of varying capacities for 18 months and then in bottle for twelve months.
Alcohol Content:	14.00%
Tasting Notes:	Deep ruby in color, the bouquet is ample and intense, reminiscent of ripe fruit and spices confirmed on a luscious, complex palate with well-integrated wood and a long, focused, concentrated finish.
Winemaker:	Romano D'Amario
Cellaring:	10- 18 years
Bottled:	Spring
Closure:	Natural Cork
Food/Menu Pairing:	Excellent with red meat, cold cuts and aged cheese.

