

DUCHI DI CASTELLUCCIO

Technical Sheet

“Tenuta Cipressi”

Montepulciano d'Abruzzo

Denominazione di Origine Controllata

Type of wine: Red - Organic Wine

Variety: Montepulciano d'Abruzzo DOC (100%)

Exposure: South, south east

Height a.s.l.: 280 m.

Training system: Pergola Abruzzese (typical horizontal Abruzzo system)
ORGANIC FARMLAND - MEETS THE REQUIREMENTS OF ORGANIC PRODUCT
CERTIFICATE OF CONFORMITY - Registration N° IT BIO ICA S833 - Reg. CEE 2092/91

Density per hectare: 4000 for the Guyot and 1800 for Pergola Abruzzese

Production: 8,5 tons

Harvest: First week of October

Vinification: Maturation of the skins for long time with controlled temperature in stainless steel tanks

Ageing : 18 months in stainless steel tanks, 18 months in french oak (80%), american oak (20%), 50% in new barrels and 50% in second passage

Ageing in bottle: more than 12 months

Alcohol strength: 14% vol

Bottle: 75 cl

Sales Unit: 6 bottle

ORGANOLEPTIC FEATURES

Colour: intense ruby red

Nose: notes of wild black berry and mixed berries, delicate notes of coffee, cacao, cinnamon and leather.

Taste: full bodied, warm, with rich texture

Food Pairing: First dishes with spicy sauce, lamb and grilled castrated. Excellent with cold cuts and medium aged cheese.

Serving temperature: 18°C

