

DUCHI DI CASTELLUCCIO

Technical Sheet

“Duchi di Castelluccio”

Montepulciano d'Abruzzo

Denominazione di Origine Controllata

Type of wine: Red - Organic Wines

Variety: Montepulciano d'Abruzzo 100% DOC

Exposure: South, south east

Height a.s.l.: 280 m.

Training system: Guyot (Pergola Abruzzese and Cordone speronato)
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: 9 tons

Harvest: First week of October

Ageing and Vinification: 6 months in stainless steel tank with spontaneous fermentation

Ageing in bottle: more than 6 months

Alcohol strenght: 13,5% vol

Bottle: 75 cl

Sales unit: 12 bottles

ORGANOLEPTIC FEATURES

Colour: ruby red colour with intensiv violet hints

Nose: Typical of small back berries, violet, licorice, vanilla and chocolate

Taste: perfect structure with soft tannins, elegant with long aftertaste

Food Pairing: Traditional soup, roasted meat, wild game and seasoned cheese.

Serving temperature: 18°C

