

DUCHI DI CASTELLUCCIO

Technical Sheet

“Podere Crosta”

Montepulciano d'Abruzzo "Casauria" Riserva 2007

Denominazione di Origine Controllata

Type of wine: Red - Organic Wine

Variety: Montepulciano d'Abruzzo 100% DOC

Vineyard: Crosta

Exposure: South, south east

Height a.s.l.: 250 ml

Training system: traditional trellis system “Pergola”
ORGANIC FARMLAND - MEETS THE REQUIREMENTS OF ORGANIC PRODUCT
CERTIFICATE OF CONFORMITY - Registration N° IT BIO ICA S833 - Reg. CEE 2092/91

Density per hectare: 1800

Production: 6 tons

Harvest: First week of October

Vinification: long cold maceration of the skins in stainless steel tanks

First maturation: 24 months in stainless steel tanks

Ageing: 24 month in French oak of 2251, selected wood

Ageing in bottle: over 24 months

Alcohol strength: 14,50% vol

Bottle: 75 cl

Sales Unit: 6 bottle

ORGANOLEPTIC FEATURES

Colour: Deep ruby red with violet tones

Nose: Mature red fruits and fine spicy notes of chocolate, vanilla, clove, coffee and cinnamon.

Taste: full bodied, powerful, elegant and long persistent. The tannins are velvet and sweet.

Food Pairing: Appetizers based on Salami and Pasta with meat sauce, truffle and porcino mushroom. Perfect with Arrosticini (typical Abruzzo lamb spit) and wild game.
Good pairing with aged cheese, dark chocolate and cakes.

Serving temperature: 18°C

