



The colour is purple red with violet notes while an elegant scent of red fruit preserve with spicy hints mark the aroma of this wine. The tasting is quite tannic, bodied, clearly authentic. An average of 6.000 bottles are produced.

Culinary pairing: chitarrina pasta with meat balls, stuffed crepe timbale, sausage polenta, stew with cherry tomatoes and potatoes, grilled lamb, veal steak with tomatoes and parmesan cheese, summer vegetables cous cous and speck.

MONTEPULCIANO

D'Abruzzo DOP



Classification: Montepulciano D'Abruzzo DOP

Production Area: Pianella

Grape Variety: Montepulciano 100%

Soil: Loam-Clay

Altitude: 250 m.a.s.l.

Farming Method: Integrated Fight

Training Method: Pergola Abruzzese

Year of Implantation: 1960-1970

Yield per Hectare: 12.000 kg per Ha

Harvest Period: October

Serving Temperature: 18°C

The vineyards for the production of this Montepulciano are located in Pianella, which has the characteristic to be positioned next to a small natural lake. The proximity to the lake allows the roots of the vines to stay humid even during the dry season. This freshness is found in the wine, elevated in stainless steel to leave unaltered this natural characteristic. After being selected and harvested by hand the grapes are taken to the winery to be destemmed and crushed and then set in stainless steel vats under controlled temperature for which only one delestage follows. The wine obtained is racked in stainless steel vats where it rests for almost a year to then age six months in bottle.

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