



CENTOVIE

Montepulciano d'Abruzzo DOC

Grape varieties

Montepulciano 100%

First year of production

2015

Area of production

Abruzzo, Roseto degli Abruzzi

The new Montepulciano d'Abruzzo organic completes our CENTOVIE offer : a name that reminds us a very special place, with a beautiful view of Gran Sasso mountain. This landscape has inspired the Bernetti family as much that years ago they imagined and then realized a project aimed to enhance this territory and its ampelographic varieties. A work of commitment, coherence and respect in order to leave a sign in the wine history of the exceptional Abruzzo territory. This wine is our personal interpretation of a vine and a land which combines Montepulciano's typical personality and strength.

GENERAL CHARACTERISTICS

Vineyard

Implanted on a clay loam, partly sandy with a good presence of skeleton, it has a south-east exposure and is about 200 meters above sea level. The density of the plant is equal to 1600 vines per hectare in the shape of pergola abruzzese and 5000 vines per hectare in the form of single cordon with a very short pruning, in order to contain the productions around 80 quintals per hectare. The agronomic management is conformed with the organic farming regulations.

Harvest

The grapes are picked by hand, collected and transported in boxes. It usually takes place in the first decade of October, when grapes reach the good phenolic maturity.

Vinification

Grapes are destalked and lightly crushed, then fermented at 27-29°C in steel fermentation tanks for 12-14 days allowing the evolution of all the typical features of the variety. Malolactic fermentation always takes place in the steel tanks, then the wine moves partly in large wood and partly in small one, for a period of 12/14 months. After bottling, Montepulciano Centovie rests in bottle, in a temperature-controlled environment, for about 6-8 months.

Available formats

75 cl, 1.5, 3 litre bottles

TASTING SUGGESTION

Serving glass

A large glass, with a fairly broad body to support the correct oxygenation of the wine.

Pairings

A fine companion for rare-cooked red meat, game-birds and mature cheese.

Ideal serving temperature

16-18°C