



MONTIPAGANO

Montepulciano d'Abruzzo DOC

Grape varieties

Montepulciano 100%

First year of production

2003

Area of production

Abruzzo, Roseto degli Abruzzi

Montepulciano is one of the main Italian denominations, and most of all it shows a very high versatility. Our version wishes to underline one of the main qualities of these grapes: the ability to obtain extremely pleasant wines, with an authentic personality. Its pleasantness derives from the fruit notes and the clean finish, the excellent balance among tannins, structure, and acidity; its authenticity, instead, appears through the great ability of these grapes to always show the best quality and recognisability even in the most difficult vintages. Montipagano is the Montepulciano d'Abruzzo DOC organic Umani Ronchi

GENERAL CHARACTERISTICS

Vineyard

Planted on a soil with a perfect balance between sand and clay, and a good presence of stones, ideal for winegrowing, it has a south-west exposure and it is situated at about 200 meters above sea level. The plant density goes from the 1600 per hectare of the canopy to the 5000 per hectare of the cordon. The agronomic management is led in compliance with the regulations for organic agriculture.

Harvest

The harvest is carried out by hand and normally takes place in the period from the end of September through the first ten days of October.

Vinification

After destemming and a soft pressing, must is let to ferment at a temperature of 26-28°C in a steel tank for 10/12 days. Once alcoholic fermentation is completed, wine undergoes malolactic fermentation, after which part of the wine goes through a short refining period in oak barrels.

Available formats

75 cl bottle

TASTING SUGGESTION

Serving glass

Goblet of medium size and roughly spherical shape, to allow better appreciation of the complex aromas.

Pairings

Roasted Lamb

Ideal serving temperature

18°C