



Trellising

TECHNICAL SHEETS



Still Dry Red

2019

A Marianna

Montepulciano d'Abruzzo Riserva DOC

CELLAR VINEYARD



Montepulciano d'Abruzzo 100%



1966



alluvial clay, stoney limestone



400 m



4000 plants/ha

Organic Certified. Fertility and vitality of the soil is favored by little addition of cow manure and by the cultivation of green manure.

Manual harvest. Destemming and soft crushing. 15 days skin contact, spontaneous fermentation in stainless steel tanks. The wine ages for 24 months in stainless steel, then 480 months in old slavian oak (10 hl).

No filtering, natural clarification through settling.

TASTING NOTES

Deep ruby red color. Rich aromas of black cherry, ripe plum, leather, and earthy spices. The palate is ample with remarkable depth and a full body, enveloped by well ripen tannins and a refined, lingering mineral finish. A wine perfectly representative of the Peligna Valley terroir, to be enjoyed slowly.

PAIRINGS

Perfect with rich red meats, game and long-cooking dishes.

Production in 2019: 3100 bottles

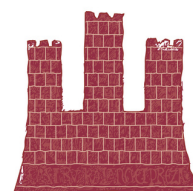
Alc. 15% Vol

Contains sulfites

EU Organic wine



ABRUZZO



PRAESIDIUM