



Trellising

TECHNICAL SHEETS



CELLAR VINEYARD

Still Dry Red

2021

Montepulciano d'Abruzzo Riserva DOC



Montepulciano d'Abruzzo 100%



1991



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 30 months in old oaks (20 hl).

No filtering, natural clarification through settling.

TASTING NOTES

Ruby red color. Rich and layered bouquet where dark cherries and plums gently open up to delicate spices and finally Mediterranean herbs. Powerful and elegant palate, supported by hints of acidity and perfectly ripe and integrated tannins. The finish is long and persistent, showing constant evolution and its natural attitude for ageing.

PAIRINGS

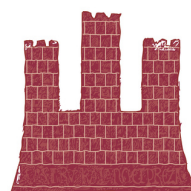
Perfect with rich red meats, game and long-cooking dishes.

Production in 2021: 23000 bottles

Alc. 14,5% Vol

Contains sulfites

EU Organic wine


ABRUZZO

PRAESIDIUM