



DESIDERIO

Montepulciano d'Abruzzo D.O.C.

Affinato in barrique/Aged in barrique

Type: Montepulciano d'Abruzzo D.O.C. (red)

Grape variety: Montepulciano 100%

Altimetry and location: 200 metre above sea level - Municipality of Lanciano

Type of soil: Clay, tending to limestone

Position and exposure: Hilly, facing South, South - West

Vineyard's age: 15 years

Planting density: 3.000 stumps/hectare

Yield per hectare: 120 ton - Training system: Guyot

Hervest: Manual, in mid-October

Vinification: The maturation of the peel lasts 10 days, and during this time, the mix of the peels, ensures a good color. Controlled temperature fermentation (26°C). Limited pressing, the final fractions of hard tannins are richer separated. Malolactic fermentation

Aging and evolution: After the tank storage, the wine is decanted in oak barrels of 225 liters capacity where it ages 12 months. The wine stays 3 months in bottle before release

Alcohol content: 14,5 %

Dry extract: 28g/l

Total acidity: 5,50

Ph: 3,50

Residual sugar: 4gr/l

Sensorial features: Ruby red with violet hues; mature and intense fragrance, with notes of black cherry and spicy nuances pleasant; intense body, nice tannic integrated into a final balanced mouth; aftertaste feeling pleasantly spicy

Serving suggestions: Red sauce pasta dishes, roasted meats, cheeses

Service temperature: 18 - 20°C

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TENUTA FERRANTE ELEGANCE IN QUALITY