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Montepulciano d'Abruzzo D.O.C.

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

Grape variety: Montepulciano 100 %

Altimetry: 200 metre above sea level

Location: Municipality of Lanciano

Type of soil: Clay, tending to limestone

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

Vineyard's age: 10/15 years

Planting density: 3.000 stumps/hectare

Yield per hectare: 120 ton

Training system: Guyot

Hervest: Manual, during the first decade of
October

Vinification: It lasts 7 - 10 days, during which
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 separate. Malolactic
fermentation

Aging: In steel and six months in oak barrels.

Alcohol content: 14 %

Sensorial features: Ruby red with violet re-
flections; bouquet of red fruit,
fresh and vinous, followed by subtle notes of
spice; body of fine intensity, with not invasive
tannins and final balanced mouth

Serving suggestions: Pasta dishes in red sau-
ce, roast meat, medium-aged cheeses

Service temperature: 18°C

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TENUTA FERRANTE ELEGANCE IN QUALITY