



Montepulciano d'Abruzzo Doc - 100% Organic



Region. Abruzzo.



Vineyards. From 6 hectares of beautiful hillside vineyards, with an average age of 10 years, extended over the sunny Bucchianico hills, in the province of Chieti. Medium calcareous clay soils at an altitude of about 280 meters above sea level. The remarkable thermal excursions determine optimal conditions to give rise to high quality grapes, that are grown in full respect of the territory with a **Certified Organic Agriculture**.



Grapes. 100% Montepulciano, guyot-trained vineyards with low and selected yields per hectare.



Vinification. Bunches are hand-picked. Soft pressing and traditional red vinification, followed by a 20 days maceration on the skins in inox tanks.



Ageing. The wine evolves in inox tanks for 6 months, then in bottle.



Tasting Notes. Intense ruby red color. Fresh and fruity bouquet with notes of maraschino cherry and plum. Young wine, well balanced and ready to drink.



Analysis. Alcohol 13,5% Vol; Total acidity 5,65 g/l; Residual sugar 8,5 g/l.



Food pairings. Perfect with roasted meats and cheeses. Recommended drinking temperature 16 - 18°C.



Bottle. "Tortuga" 750 ml (in box of 6 bt).

