

MONTEPULCIANO D'ABRUZZO DOC AMPHORA 2017



Origin:	Italy
Quality grade:	DOC
Site:	vineyard selection
Site Type:	hilly land
Varietal:	Montepulciano d'Abruzzo 100 % 15 years 3300 plants/ha 5000 - 5500 liter/ha
Geographical Orientation:	south
Sea Level:	250 m
Soil:	loam large



WEATHER / CLIMATE

Average Rainfall Per	700 - 900 mm
Vintage:	

CELLAR

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous amphora 800 L 1 month(s) 25 - 30 °C
Maturing:	amphora 800 L 5 month(s)
Time on the Full Yeast:	1 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	beginning/march

DATA

Wine Type:	Still wine red dry
Alcohol:	13 %
Certificates:	organic, slow wine
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2028