

# F FAMIGLIAFEBO



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## **MONTEPULCIANO D'ABRUZZO** DENOMINAZIONE DI ORIGINE CONTROLLATA

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**GRAPE VARIETY:** Montepulciano d'Abruzzo

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**AGEING:** approximately 2 years in concrete tanks

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**ALCOHOL CONTENT:** 14%

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**SERVING TEMPERATURE:** 18°C

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**COLOUR:** ruby red

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**BOUQUET:** red berry fruit

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**PALATE:** full-bodied and well-balanced, with a harmonious interplay of softness and tannic structure.

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**FOOD PAIRING:** aged cheeses, cured meats and red meats.

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**VINEYARD LOCATION:** Spoltore / Chieti.

**VINEYARD AGE:** from 15 to 60 years.

**TRAINING SYSTEM:** Abruzzese pergola.

**PLANTING DENSITY:** 1,600 vines per hectare.

**SOIL TYPE:** clay and calcareous soils in Spoltore; sandier soils in Chieti.

**YIELD PER HECTARE:** 80 quintals per hectare.

**HARVEST TIME:** from late September to the first days of October.

**VINIFICATION:** the grapes are hand-harvested into 20 kg boxes, then destemmed.

The crushed grapes begin fermentation in concrete tanks. Maceration typically does not exceed 7 days. After racking, fermentation is completed in concrete tanks.