

Montepulciano d'Abruzzo Doc Riserva

The 'Podere Frontino' Estate is located in the famous wine area in the province of Chieti dedicated to the cultivation of the best red grapes for the production of Montepulciano d'Abruzzo DOC.



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.



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 30 days maceration on the skins in inox tanks.



Ageing. The wine is refined for 18 months in small oak barrels of 5 hl, then it evolves in inox tanks before bottling.



Tasting Notes. Intense ruby red color with violet hues. Vinous bouquet accompanied by a balance of fruity and spicy notes with hints of maraschino cherry and ripe plum. Dry and slightly tannic taste.



Analysis. Alcohol 14,5% Vol; Total acidity 5,5 g/l; Residual sugar 8 g/l.



Food pairings. Perfect with meat, game and mature cheeses. Wine of great longevity and structure. Recommended drinking temperature 18°C.



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

