

**IPNOSI**

**MONTEPULCIANO D'ABRUZZO DOCG COLLINE TERAMANE 2013**

**Location of the vineyards:** Colonnella (Te) - Italy

**Grapes:** 100% Montepulciano

**Altitude:** 150 meters sea level

**Soil type:** Clayey, calcareous

**Location and exposure:** Hill, with vineyards exposed to South, Southeast

**Age of vines:** 10 years

**Planting density:** 4,000 vines/hectare

**Yield per hectare:** 100 q.

**Type of cultivation:** Guyot

**Harvest:** Exclusively manual, around the end of October

**Maceration of the skins:** The maceration lasts 30 days with several replacements in the open air in order to obtain the rational extraction of polyphenols and their polymerization, in order to get an intense and stable color

**Fermentation temperature:** 26°C

**Pressing:** Final fractions rich of astringent tannins are separate

**Malolactic fermentation:** Yes

**Ageing:** In barriques 1st, 2nd and 3rd passage for a period of 24 months, followed by 3 months of aging in bottle

**Alcohol:** 14% vol

**Dry extract:** 32 g/l

**Total Acidity:** 5,50

**Ph:** 3,50

**Residual sugar:** 4 g/l

**Color:** Intense ruby red with violet reflections

**Bouquet:** Intense aroma with hints of cherries and delicate spicy notes

**Taste:** Intense and persistent, powerful tannins but well polished thanks to a long aging in wood; balanced and complex final mouth

**Temperature:** 18°C

**Pairings:** Baked pasta, grilled red meats, skewers of meat, seasoned cheeses