

# PASSOFINO

## Montepulciano D'Abruzzo

### Appellation

Denominazione di origine protetta DOP

### Grape

Montepulciano D'Abruzzo

### Grape history

The origin of this grape has always been uncertain. Also students as Molon (1906) classified it as a "Sangioveti" variety.

Today, the Montepulciano has emerged to the international limelight as one of the best quality red grapes in world.

### Soil

Deep, finely-textured, moderately alkaline, very calcareous.

### Age of vineyards

20 years

### Cultivation Type

Spurred cordon rows 50 cm high

### Vines per hectare

4000/5000 multiclone varieties

### Yield per hectare

6000-7000 kg

### Harvest

Period: Beginning of November

Harvest method: Hand-picked in crates

### Wine-making technique

After destemming, maceration in stainless steel vats for 15-20 days and soft crushing in inert environment at 0.7 bar.

### Fermentation

Container: inerted stainless steel tanks

Temperature: 24 - 26 °C.

### Ageing

4 months in stainless steel

### Organoleptic evaluation and food pairing

This wine has a ruby red colour with garnet reflections. Intense, persistent and fruity and flowery fragrance with hints of cherry, blackberries, ripe red fruits. Well-bodied, tannic and well balanced. Excellent with flavoured first dishes, roast meats, mature cheeses and dark chocolate.

### Serving temperature

16/18°C

