

# Poderi d'Avalos

Montepulciano d'Abruzzo DOC

**Category:**

Montepulciano d'Abruzzo DOP

**Grape varieties:**

Montepulciano 100%

**Production zone:**

Abruzzo, province of Chieti; altitude 100 meters s.l.m.

**Training system:**

Cordon de Royat and more expansive overhead training systems

**Vine density:**

3.500 ceppi per hectare

**Vineyard yield:**

100-150 hl per hectare

**Soil:**

medium textured, some presence of stone on a clay base

**Climate:**

continental-maritime, warm air from the sea during the day, cooler air which sweeps down from the inland mountains during the evenings and nights, an excellent contrast which contributes greatly to freshness, fragrance, and personality.

**Fermentation:**

the selected grapes are immediately cooled to 12-14 °C and macerated for 8-10 days, finishing the fermentation. The wine obtained is decanted into barriques, where malo-lactic fermentation takes place and rests for 12 months.

**Tasting notes:**

fresh and fragrant, clean and crisp, much fruit and drinking pleasure, vibrant on the finish and aftertaste

**Alcohol:**

13.5% Vol

**Service temperature:**

16 - 18°C

**Gastronomic notes:**

It is the ideal wine for simple foods, red and fat meat, grilled meat and traditional dishes and aged cheeses.