

Poderi d'Avalos

Montepulciano d'Abruzzo Riserva

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:

a deep ruby red in color, ample and warm on the nose with notes of ripe plums and of black cherries, a touch of jam but without any loss of freshness, full, solid, and deep on the palate, much volume but supple and polished in texture, a high level interpretation of the grape in its most famous area of production.

**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.

Additional notes:

a classic interpretation of the vine in the area of production of greater tradition and importance.