

SAN  
GRO  
CANTINA

**MONTEPULCIANO D'ABRUZZO  
DOC**



**ALCOHOL CONTENT:**

13,50 % alc./vol.

**TYPE OF TERRAIN:**

silty-clay

**GRAPES:**

100% MONTEPULCIANO

**GEOGRAPHIC COLLOCATION OF THE  
VINEYARDS:**

Municipality of Fossacesia and neighboring areas, the most suitable hills facing south, south-east, and a height above sea level ranging from 50 to 200 meters.

**HARVEST:**

manual, second decade of October

**WINEMAKING:**

soft crushing of the grapes, maceration, fermentation in steel at a controlled temperature.

**MATURATION AND AGING:**

fermentation with the skins for 7-12 days followed by malolactic fermentation in concrete tanks

**ORGANOLEPTIC CHARACTERISTICS:**

Intense ruby red color with purple nuance in youth. Aromas of plum, red apple, summer and violet. On the palate it shows a good structure and a body remarkable, even in its nature as a young and fresh wine.

**LONGEVITY IN BOTTLE:**

2 - 3 years, properly stored

**TEMPERATURE OF SERVICE:**

16-18 °C