

SAN GRO CANTINA

ALCOHOL CONTENT:

14,00 % 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 that goes from 50 to 200 mt. above sea level. The vines are part of the "Quality Vineyards" project and the harvest includes a careful selection of the best grapes

HARVEST:

manual, second decade of October

WINEMAKING:

soft crushing of the grapes, maceration and fermentation with the skins for 10-15 days in steel vats, at a controlled temperature

MATURATION AND AGING:

the wine is aged in French oak barrels of various sizes for at least 9 months; after blend, a further 3/4 months bottle aging completes its maturation.

ORGANOLEPTIC CHARACTERISTICS:

Very intense ruby red color, with garnet reflections that appear with the evolution of the wine; to smell is complex, with aromas of violets, red fruits in syrup, vanilla and spicy notes. It is advisable to discard it half an hour before serving.

LONGEVITY IN BOTTLE:

for 5 or more years, properly stored

TEMPERATURE OF SERVICE:

16-18°C

MONTEPULCIANO D'ABRUZZO DOC
- RISERVA

