

MIGLIANICO
Montepulciano d'Abruzzo
Denominazione di Origine Protetta


CANTINA
MIGLIANICO



Soil and vine breeding

Vineyards location: Miglianico

Grapes: montepulciano d'Abruzzo 100%

Altitude: 80 - 100 metres o.s.l.

Soil type: clayey, slightly calcareous

Layout and exposure: hilly,
South /South East-facing vineyards

Vine age: 15 - 20 years

Implantation density: 1.600 vine stocks / hectare

Yield per hectare: 14 tonnes

Training system: pergola of Abruzzo

Vinification

Grape harvest: manual, within first half of October

Skin maceration: it has a duration of 6 - 8 days during which several pumpovers homogenise the mass favouring the extraction of the color

Malolactic Fermentation temperature: 26°C

Pressing: soft as the final fractions,
richer in astringent tannins, are separated

Aging: in concrete tanks

Chemical characteristics

Alcohol content: 12,50 % vol.

Dry extract: 26 gr./lt.

Total acidity: 5,50

Ph: 3,50

Residual sugar: 4 gr./lt.

Organoleptic characteristics

Colour: ruby red with purple hues

Smell: bouquet of red fruit, fresh and intense,
followed by delicate spicy notes

Taste: body of good intensity and persistence,
slightly tannic; balanced finish

Service mode

Temperature: 18°C

Pairings: cereal soups, tomato sauce-based pasta dishes,
roasts and stews