

D'Alesio SCIARR



cl 75

Montonico

Name | Montonico
Abruzzo DOC Superiore

Grapes | Montonico 100%

Location | Città Sant'Angelo,
Abruzzo, Italy

Altitudine | 300 meters a.s.l.

Aspect | N/E

Soil | Clayey medium texture

Training and pruning systems | Rows

Average plant age | 10 years

Yield per hectare | 80 hl/hectare

Harvest time | October

Harvest | manually operated, with
meticulous selection of grapes.

Vinification | soft pressing of grapes,
cold decanting, fermentation in
stainless steel with indigenous yeasts.

Aging | in stainless steel for at least 8
months and then in bottle for at least
6 months.



12% vol.



10°-12°C

Tasting notes



Pale straw yellow



Limpid



Quite intense, quite complex,
flowery, fruity, mineral



Hints of iodine, aromas of
Mediterranean scrub, white
flowers and white-fleshed fruits



Appetizers, fish dishes,
vegetables based courses