

D'Alesio SCIARR



cl 75

Montepulciano

Name | Montepulciano d'Abruzzo DOC

Grapes | Montepulciano 100%

Location | Città Sant'Angelo, Abruzzo, Italy

Altitude | 300 meters a.s.l.

Aspect | SE/SW

Soil | Clayey medium texture

Training and pruning systems | Abruzzo pergola

Average plant age | 30 years

Yield per hectare | 100 hl/hectare

Harvest time | October

Harvest | manually operated, with meticulous selection of grapes.

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

Aging | in stainless steel for at least 18 months and then in bottle for at least 3 months.



14% vol.



16°-18°C

Tasting notes



Ruby red tending to garnet
with violet reflections



Clear



Intense, complex, flowery,
fruity and spicy



Violet, roses, cherry,
blackberry, liquorice, pepper



Appetizers, aged cheeses, first
courses with meat-based sauces,
red meat.