

D'Alesio SCIARR



cl 75

Tenuta Del Professore

Name | Montepulciano d'Abruzzo
D.O.C. Riserva

Grapes | Montepulciano 100%

Location | Città Sant'Angelo,
Abruzzo, Italy

Altitude | 300 meters a.s.l.

Aspect | S/E

Soil | Clayey medium texture

Training and pruning systems |
Abruzzo pergola

Average plant age | 50 years



Yield per hectare | 50 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
3 years, in Allier oak barrels for at
least 2 years and then in bottle
for at least 6 months.

 13,5% vol.  16°-18°C

Tasting notes



Intense ruby red with garnet highlights



Intense, complex, fine quality, floral, fruity, spicy, herbaceous, roasted



Red rose, violet, currant, sour cherry, morello cherry, blueberry, vanilla, licorice, underbrush, tobacco, coffee



Roasts, stewed meats, game.