

D'Alesio SCIARR



cl 75

Montepulciano

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

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 and rows

Average plant age | 30 years

Yield per hectare | 90 hl/hectare

Harvest time | October

Harvest | manually operated, with
meticulous selection of grapes.

Vinification | soft pressing of the
grapes, maceration and fermentation
in stainless steel for about 7/15 days
with manual fulling. After malolactic
fermentation, the wine is poured in 10
hl Slavonian oak barrels.
Racking and bottling take place
without filtration.

Aging | for 18/24 months in Slavonian
oak and then in bottle for at least 6
months. On the market after 3 years
from harvest.



14% vol.



16°-18°C

Tasting notes



Intense ruby red with garnet reflections



Intense, complex, fine wine.
Flowery, fruity, spicy



Cherry jam, blackberry, dried flowers, violets, licorice, vanilla and humus, mineral, mushrooms and balsamic final (mint)



Grilled red meats, game, fine black truffles, aged cheeses.