


Chiusa Grande





IN PETRA
MONTEPULCIANO D'ABRUZZO DOC
ORGANIC

WINE:

Montepulciano D'Abruzzo Doc Organic

GRAPES:

Montepulciano of ancient selection grown in our own vineyards in the area of Pietranico, respecting the Organic Farming disciplinary

HARVEST:

The harvest takes place in the second and third week of October in relation to the ripening of the grapes evaluated by measuring the sugar, pH and total acidity.

VINIFICATION:

Vinification is carried out in respect of tradition, after destemming and pressing the grapes are placed in stone tanks of various capacities and geometric shape, where the must is fermented in contact with the skins at a controlled temperature of about 25-28 ° C. During this period the skins are periodically mixed with the must to allow the extraction of polyphenols and aromas contained on the skins.

Once the alcoholic fermentation is finished, the wine is racked into steel containers to complete the malolactic fermentation, at the end of which repeated decanting is carried out until obtaining the natural stability and clarity.

All the operations of the cellar and bottling are done with the maximum attention, taking care to respect the natural processes of evolution and maturation.

The rules required by the regulation for biological wine production are observed during all winemaking's stages to assure and protect wine's genuineness and healthiness.

ORGANOLEPTIC CHARACTERISTICS:

COLOUR: intense ruby with violet shades

BOUQUET: intense and wide, fruity with pleasant mineral notes and spices

FLAVOUR: well balanced, savoury and mineral, soft and full bodied with a great persistence

FOOD MATCHING: it's perfectly matched to red meat and mature cheese dishes

SERVICE: serve it at a temperature of about 18°C

PRESERVATION: store in a cool place at 8-10°C holding the bottle lying down

ALCOHOL: 13,5 % Vol